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United States
Department of
Agriculture

Food Safety
and Inspection
Service

Meat and Poultry
Inspection

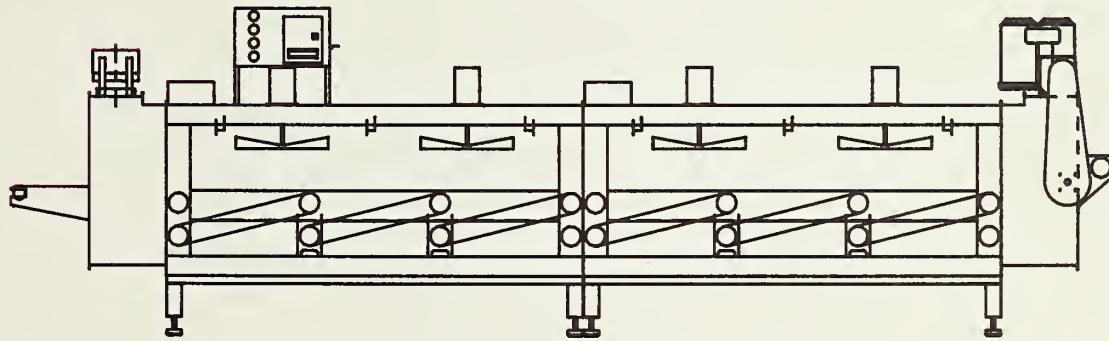
Technical
Services

MPI-2

Accepted Meat and Poultry Equipment

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**Listings Effective as of January 1987
Supersedes All Previous Issues**

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INTRODUCTION

The Federal Meat Inspection Act and the Poultry Products Inspection Act authorize the U.S. Department of Agriculture (USDA) to require that the slaughter of animals and the subsequent processing of meat and poultry products be done in a sanitary manner. The Food Safety and Inspection Service (FSIS), the agency within the USDA responsible for meat and poultry inspection, administers sanitary requirements for equipment and facilities as one means of ensuring proper sanitation. These requirements are a primary reason for the high level of sanitation routinely practiced in federally inspected meat and poultry establishments.

EQUIPMENT ACCEPTANCE PROGRAM

The Equipment Review and Standards Branch; Facilities, Equipment, and Sanitation Division (FESD); Meat and Poultry Inspection Technical Services (MPITS), operates the Equipment Acceptance Program. This program is the basis for the fair and uniform application of requirements for the materials of construction and the sanitary design of equipment. Equipment shall be formally evaluated by the Equipment Branch before the USDA inspector will allow its use. This condition applies to new, used, modified and re-conditioned equipment. Equipment manufacturers who want to have their commercially available equipment listed in this publication must submit all information necessary for the formal review and evaluation. However, plant owners or operators are ultimately responsible for insuring that the equipment used in their establishment is USDA accepted.

The Equipment Acceptance Program focuses on correcting problems during the initial development of equipment instead of resolving problems which may result when improperly designed or constructed equipment is put into widespread use. This preventive mode of action benefits equipment manufacturers, food processors, USDA inspectors, and American consumers.

EXCLUDED EQUIPMENT

Equipment which was in place and in use prior to the creation of the Equipment Acceptance Program or at the time a state inspected establishment becomes federally inspected need not be formally reviewed and accepted provided the equipment is in a good state of repair and it can be operated and maintained in a manner acceptable to the USDA inspector in charge. Plants may transfer this equipment from one federally inspected establishment to another provided both establishments are under the same ownership. The USDA inspector in charge at the receiving establishment will determine if the transferred equipment is in a good state of repair and is installed, operated, and maintained in an acceptable manner.

EXEMPTIONS

The following categories of equipment need not be formally reviewed and accepted by the Equipment Branch if such equipment is installed, operated, and maintained in a manner acceptable to the USDA inspector in charge.

1. Simple hand tools.
2. Equipment used to prepare packaging materials.
3. Equipment used in transporting packaged goods.
4. Equipment used in inedible departments.
5. Central cleaning systems.
6. Utensil and equipment cleaning machinery.
7. Pails, buckets, etc.*
8. Pallets for packaged product.
9. Picking fingers.*
10. Tanks for fully finished oils.
11. Simple can openers.
12. Chutes, flumes, poultry hangback racks, supporting stands, and brackets.
13. Equipment used for storing, transporting, and refining rendered animal fats and vegetable oils.
14. Vegetable cleaning equipment (not applicable to spin type washers/dryers).
15. Insect control units.
16. Shipping containers.
17. Pressure storage vessels for refrigerants (not applicable to CO₂ snow making equipment).
18. Water softeners, water heaters, water meters, and chemical dispensers.
19. Can and jar washers/cleaners.
20. Dry spice mixing equipment.
21. Hot air shrink tunnels.
22. Equipment for handling live poultry and meat animals.
23. Air and water filters.
24. Devices for measuring physical characteristics (temperature, pressure, etc.).
25. Casing preparation equipment.

* The product contact area of this equipment must be USDA accepted for chemical composition. See page 7.

NON-EXEMPT CONDITIONS

1. Non-meat and non-poultry equipment - Equipment used to prepare a food product(s) that is not subject to the Federal Meat Inspection Act or Processed Poultry Inspection Act but will be combined into a meat or poultry product must be USDA accepted. Equipment used exclusively for non-meat or non-poultry items and located in separate processing areas need not be formally reviewed and accepted by the Equipment

Branch. Furthermore, the standards commonly associated with meat and poultry equipment may not always apply to other types of food equipment.

2. Bakery equipment - Equipment installed in processing departments to prepare dough and crust for filling or fabricating operations must be formally reviewed and accepted by the Equipment Branch. However, equipment used in separate rooms for preparing bakery type items need not be formally reviewed and accepted. The USDA inspector in charge will determine if such equipment is constructed and maintained in a manner that will ensure the production of unadulterated products in a clean environment. The standards for meat and poultry processing equipment may not apply to all bakery equipment due to differences in daily cleanup procedures.

3. New establishments - Equipment intended for use in newly constructed establishments must be formally reviewed and accepted by the Equipment Branch if not previously accepted and listed in this publication.

4. Custom made equipment - Plant personnel may build their own equipment or have an outside contractor fabricate equipment for them. Even though it is custom made and not intended for resale, such equipment must be formally reviewed and accepted by the Equipment Branch. The same standards are applicable to custom made equipment as are applicable to commercially available equipment. In addition, the information necessary to review and evaluate custom made equipment is the same as that necessary for commercially available equipment.

Equipment manufacturers or brokers are sometimes not interested in securing USDA acceptance for their equipment. In such events, equipment is considered the same as custom made and establishment personnel are responsible for supplying all the information necessary for the review and acceptance by the Equipment Branch. Establishment operators should be aware of this responsibility before they purchase any equipment. Custom made equipment is accepted only for the submitting establishment and is not included in the list of accepted equipment.

PROCEDURES FOR OBTAINING ACCEPTANCE

The acceptance of new, modified, or re-conditioned equipment for use in federally inspected meat and poultry establishments is a two step process. First, Equipment Branch staff officers evaluate the design and construction of equipment by reviewing assembly type drawings with correlated parts material lists. Then, if necessary, USDA inspectors review the inplant operation of equipment and report their findings to the Equipment Branch. Commercially available equipment is accepted and listed in this book if it is determined to be sanitary and complies with all relevant criteria in the Federal Meat and Poultry Inspection Regulations.

1. Review of drawings - Equipment manufacturers, distributors, or establishment operators must submit the assembly type drawings to:

U.S. Department of Agriculture
Food Safety and Inspection Service
Facilities, Equipment, and Sanitation Division
Equipment Branch, Room 2168, South Building
Washington D.C. 20250
(202) 447-7386

The complexity and specificity of the drawings will vary depending upon the complexity of the equipment. In general, however, drawings must clearly illustrate the main construction features in top, end, and side views. More complex equipment must be presented to clearly illustrate the product contact areas by cutaway or section and the manner in which these areas are made easily accessible for cleaning and inspection. In addition, each functional component may require separate, detailed drawings. Each submitted drawing shall, without exception, include a correlated parts material list. In addition to identifying the parts by name and/or function, the parts material list must also identify the materials used to construct that part. In particular, components which are painted, plated, or made of synthetic materials shall be indicated. By reviewing the drawings, the Equipment Branch will determine if the materials of construction are acceptable and if the design appears satisfactory and free of safety hazards. In addition, the Equipment Branch will determine if a trial installation is necessary.

2. Trial installation - Trial installation, or experimental use, is the time period in which USDA inspectors review the equipment during inplant operation and report their findings. Establishment operators must request, in writing, a trial installation of commercially available equipment. A written request for trial installation must include:

- (1) the name and location of the equipment manufacturer,
- (2) the exact name and exact model identification,
- (3) the anticipated starting date for use of the equipment,
and
- (4) the length of the experimental period.

The experimental use dates are flexible and can be extended by additional written requests. The Equipment Branch, however, may deny an extension if an unacceptable sanitation problem exists.

The Equipment Branch will review the inspector's report and decide to:

- (1) accept the equipment,
- (2) hold for additional reports from other federally inspected establishments,
- (3) report any identified deficiencies to the manufacturer or plant and require modification, or
- (4) reject the equipment.

The establishment operator is provided a letter stating that the Equipment Branch does not object to the continued use of accepted, custom made equipment.

For commercial equipment which is accepted:

- (1) the establishment operator is provided a letter stating that the equipment is acceptable and
- (2) the manufacturer is provided a letter which serves as the proof of acceptance until the equipment is listed in this book.

The letter of acceptance to the manufacturer is no longer valid once the equipment is listed. If the installation of equipment requires significant changes in the present layout, new floor plan drawings showing the equipment in its proper location must be submitted to the Facilities Branch within 30 days of the acceptance.

USE OF THE GUIDEBOOK

This book, Accepted Meat and Poultry Equipment, lists the commercially available equipment which has been formally reviewed and accepted by the Equipment Branch. New editions are periodically published for the use of USDA inspectors, equipment manufacturers, and establishment operators. Copies may be purchased from:

Superintendent of Documents
Government Printing Office
Washington D.C. 20402

When equipment is listed in this book, the manufacturer must guarantee that all future equipment with the accepted model identification is of the same design, construction, and materials as depicted in the submitted drawings and parts material list(s). Any modification to an accepted piece of equipment shall be submitted to the Equipment Branch for review. Failure to meet this criteria may result in the revocation of the acceptance. Moreover, all future equipment of the accepted design shall be constructed using good workmanship. The USDA inspector may reject the use of equipment of poor quality workmanship. Inadequate service and maintenance, substitution of materials, and faulty installation are also reasons an inspector may reject the use of accepted equipment.

Accepted equipment may, after a period of time, begin to show objectionable defects or faults which were not apparent when acceptance was authorized. The equipment manufacturer shall correct any serious problems otherwise the acceptance may be revoked.

The Food Safety and Inspection Service does not sanction the use in advertisements or promotional material of any shield, emblem, legend, or insignia indicating USDA acceptance of equipment. The only

authorized reference to acceptance is in letters issued to applicants and in the list of Accepted Meat and Poultry Equipment. Inclusion in this list signifies the equipment complies with Meat and Poultry Inspection Program sanitary standards. It does not infer compliance with the Department of Labor's Occupational Safety and Health Standards.

Accepted equipment is alphabetically listed by manufacturer's name. The manufacturer's location (city and state) is included. This heading is followed by a listing of that manufacturer's accepted equipment with the corresponding model identifications. For example, an accepted shuttle conveyor (SC) with model numbers 1000, 1192, and 1293 manufactured by Acme Fabricators of Houston, Texas would be listed as follows.

ACME FABRICATORS
Houston, Texas
Conveyor: SC-1000, SC-1192, SC-1293

If these models were of the exact same design and construction (parts material) and differed only in size (eg., width, length), a single model identification could be used. This model identification would be:

ACME FABRICATORS
Houston, Texas
Conveyor: SC-....

The four dots would replace the four digits of each identification since these digits only reflect different sizes of the same conveyor. If these digits represent changes in the design or construction, then the listing would be the three separate model identifications initially depicted. Dots can be used to indicate differences in volume or capacity as well as dimensions.

NOTE: Manufacturers are responsible for notifying the Equipment Branch of any company name changes, mergers, and/or relocations. Without such notification, the Equipment Branch limits an acceptance to that equipment manufactured before the name change, merger, etc. Therefore, equipment manufactured afterward is not necessarily included under the acceptance. Furthermore, plant owners or operators shall not modify accepted equipment (either custom made or commercially available) without first notifying the Equipment Branch. Any modifications to accepted equipment for any reason voids the official acceptance by the USDA.

FREEDOM OF INFORMATION ACT

The Freedom of Information Act, 5 U.S.C., 552, provides that information in the possession of the Federal government must be made public upon request unless certain specified exemptions apply. One of these exemptions covers "trade secrets and commercial or financial information..." [5 U.S.C., 552, (b)(4)]. In order to protect the

legitimate commercial interests of those submitting information to the Equipment Branch, the submitting party should identify all material considered to be either a trade secret or confidential commercial or financial information and supply a statement explaining why it is so considered. While this procedure will not guarantee that the information will be exempt from disclosure, it will ensure that the wishes of the submitting party will be given consideration in any decisions reached.

When the Equipment Branch receives a request for material identified as a trade secret or confidential commercial or financial information, the agency will notify the submitting party before disclosing the information. Questions concerning the Freedom of Information Act and its effect on the procedures of the agency should be addressed to:

Freedom of Information Coordinator
Food Safety and Inspection Service
Room 334 - E
U.S. Department of Agriculture
Washington D.C. 20250

CHEMICAL CLEARANCE (USDA ACCEPTANCE)

Equipment components such as conveyor belts, sealants, coated parts, paints, metal alloys, and plastics, if not previously USDA accepted, shall be reviewed and evaluated by the:

Product Safety Branch
Compounds and Packaging Staff
Food Ingredient Assessment Division (FIAD)
Science, FSIS, USDA
Building 306, Room 300, BARC-East
Beltsville, MD 20705

The review, evaluation, and acceptance of materials is based upon the following information supplied to the Product Safety Branch.

1. A brand name, code, part number, or other designation which specifically identifies the material to be evaluated.
2. A description of the intended use of the material. For examples, direct or indirect contact; high temperature; low temperature; high pressure; high friction; etc. (Unless otherwise specified, belting material will be evaluated for direct contact).
3. The complete chemical composition of the material. Dyes and pigments should always be identified by the 5-digit Colour Index Constitution number or structural formula. All other major and minor constituents must be identified by proper chemical names. If the material is used in direct contact with food, the constituents should be listed by proper chemical name as appears in the appropriate Food Additive Regulations (Title 21, Code of Federal Regulations) or by reference to previous USDA acceptance. If a proprietary formulation is

used as an ingredient of the material, that ingredient may be identified by its trade name and its manufacturer may submit the chemical composition to the Product Safety Branch in behalf of the component manufacturer.

NOTE: TECHNICAL DATA SHEETS, ADVERTISING LITERATURE, AND OTHER SIMILAR MATERIALS MAY BE USEFUL. HOWEVER, USDA ACCEPTANCE WILL NOT BE BASED SOLELY UPON THIS INFORMATION.

Chemical formulations disclosed to the Product Safety Branch are retained in a confidential file and used only to evaluate the chemical acceptability of the material. Although suppliers may submit information to the Equipment Branch, they are encouraged to submit this information directly to the Product Safety Branch.

Equipment manufacturers should be aware that compiling and evaluating all of the necessary information on chemical composition may be a lengthy, time-consuming process. Therefore, equipment manufacturers may want to consult with their component suppliers regarding USDA acceptance of materials prior to submitting equipment for evaluation.

ACCEPTABLE MATERIALS

Equipment shall be constructed of materials that will not deteriorate from normal use under the anticipated environment. Therefore, equipment in meat and poultry plants must be constructed of materials that will withstand the generally humid operating environment and high pressure, hot water cleaning with strong chemical cleaning agents. In addition, equipment surfaces shall be smooth; corrosion and abrasion resistant; shatterproof; nontoxic; non-absorbent; and not capable of migrating into food product (staining).

The series 300 (18-8) stainless steel is acceptable for general use. Other series have been used for construction of meat and poultry equipment, but their use is limited because they tend to rust or discolor in certain applications. The abbreviation "S/S" is used throughout this publication to denote stainless steel construction.

Aluminum may pit and corrode when exposed to certain chemicals. When friction occurs between aluminum and meat or fat, a black oxide is produced which discolors the meat. Anodizing the aluminum does not eliminate this problem. Therefore, the use of aluminum is limited to applications where the metal does not contact the product or in which the product is suspended in water.

Surface coatings and platings may be used if the base material is nontoxic and rendered non-corrosive and the plating material is USDA accepted. Chrome, nickel, tin, and zinc (galvanization) platings will generally be acceptable for most appropriate applications. USDA acceptance of other plating materials and processes can be obtained from the Product Safety Branch. Surface coatings and platings must remain intact. If a surface

coating or plating begins to peel or crack, the local FSIS inspector will disallow the use of the equipment.

Paints, cold galvanizing compounds, and surface coatings with characteristics similar to paints may be used if USDA accepted but not in or above the food product zone.

Plastics and metal alloys may be used if USDA accepted for the intended purpose and the physical characteristics are acceptable to the Equipment Branch. A representative sample of the material must be submitted to the Equipment Branch for evaluation.

Hardwood may be used for dry curing meat. In addition, solid (unlaminated) pieces of hardwood are acceptable as removable cutting boards provided the wood is maintained in a smooth, sound condition and is free from cracks. Hardwood cutting boards must be the shortest dimension which is practical (preferably not exceeding 3 or 4 feet).

UNACCEPTABLE MATERIALS

Cadmium, antimony, and lead are toxic materials that cannot be used as materials of construction either as a plating or the plated base material. Lead, however, may be used in certain alloys in an amount not exceeding 5%.

Enamelware and porcelain are not acceptable for handling and processing food product.

Copper, bronze, and brass are not acceptable for use in the product zone. These materials may be used in air and water lines or for gears and bushings in component parts outside the product zone.

Leather and fabric are not acceptable materials.

DESIGN AND CONSTRUCTION

1. Equipment shall be designed so that all product contact surfaces can be readily and thoroughly cleaned with high temperature, high pressure water and caustic soap solution. Components such as electric motors, electric components, etc., which cannot be cleaned in this manner shall be completely enclosed and sealed.

2. All product contact surfaces shall be visible (or easily made visible) for inspection.

3. All product contact surfaces shall be smooth and maintained free of pits, crevices, and scale.

4. The product zone shall be free of recesses; open seams; gaps; protruding ledges; inside threads; inside shoulders; bolts; rivets; and dead ends.

5. Bearings (including greaseless bearings) shall not be located in or above the product zone. In addition, bearings shall be constructed so that lubricants will not leak or drip or be forced into the product zone.

6. Internal corners or angles in the product zone shall have a smooth and continuous radius of one-fourth inch or greater. (Lesser radii may be used for proper functioning of parts or to facilitate drainage provided these areas can be readily cleaned).

7. Equipment shall be self-draining or designed to be evacuated of water.

8. Framework of equipment (if not completely enclosed and sealed) shall be designed to use as few horizontal frame members as possible. Furthermore, these components shall be rounded or tubular construction. Angle iron is not acceptable except as motor supports.

9. Equipment shall be designed, constructed, and installed in a manner to protect personnel from safety hazards such as sharp edges; moving parts; electric shocks; excessive noise; and any other hazards. Safety guards shall be removeable for cleaning and inspection purposes.

10. Welds shall be smooth, continuous, even, and relatively flush with the adjacent surfaces.

11. Equipment shall not be painted on areas which are in or above the product zone. (Other areas may be painted if the paint is USDA accepted).

12. External surfaces shall not have open seams, gaps, crevices, and inaccessible recesses.

13. Where parts must be retained by nuts or bolts, fixed studs with wing nuts shall be used instead of screws to a tapped hole.

14. Gasketing, packing materials, O-rings, etc., must be nontoxic, nonporous, nonabsorbent, and unaffected by food products and cleaning compounds.

INSTALLATION

Stationary equipment or equipment not easily moveable (i.e., no casters) shall be installed far enough from walls and support columns to allow thorough cleaning and inspection. In addition, there must be ample clearance between the floor and the ceiling. If these clearances are not possible, then equipment shall be sealed watertight to the surfaces. All wall mounted cabinets; electrical connections; and electronic components shall be at least one inch from the wall or sealed watertight to the wall.

Major pieces of equipment shall be shown on approved blueprints before installation. Drawings shall be submitted within 30 days of acceptance for equipment which is initially installed on an experimental basis.

WATER USAGE

1. Water wasting equipment - Water wasting equipment shall be installed so that waste water is delivered into the drainage system through an interrupted connection without flowing over the floor, or is discharged into a properly drained curbed area. Waste water from cooking tanks, soaking tanks, chilling tanks, and other large vessels may be discharged for short distances across the floor to a drain after operations have ceased and all product has been removed from the area.

2. Protection of water supply - An air gap shall be provided between the highest possible level of liquids in equipment and a directly connected water supply line(s). The air gap must be at least twice the diameter of the supply side orifice. If submerged lines are unavoidable due to design considerations, then the equipment must include a functional vacuum breaker which will, without fail, break the connection in the event of water pressure loss.

3. Re-circulation of water - Equipment which re-circulates water as part of its intended function shall be equipped with sanitary re-circulating components if the water directly or indirectly contacts food product or the product contact surfaces. For examples, re-circulating pumps shall be accepted for direct product contact and piping must be easily demountable with quick disconnect mechanisms at each change of direction.

In addition, establishment operators using equipment or systems which re-circulate water must have written approval of a water re-use procedure. This approval must be obtained from:

Water Re-Use Committee
MPI Technical Services
Food Safety and Inspection Service
Room 1140, USDA - South
Washington D.C. 20250

4. Valves on drainage outlets shall be easily demountable to the extent necessary for thorough cleaning. Overflow pipes shall be constructed so that all internal and external surfaces can be thoroughly cleaned.

CLEAN-IN-PLACE (CIP) SYSTEMS

Sanitation procedures for CIP systems must be as effective as those for cleaning and sanitizing disassembled equipment. Only equipment

which meets the following criteria may be cleaned in place. Any equipment or portions of equipment not meeting these requirements shall be disassembled for daily cleaning and inspection.

1. Cleaning solutions, sanitizing solutions, and rinse water shall contact all interior surfaces of the system.
2. All internal surfaces shall be either designed for self draining or physically disassembled for draining after rinsing.
3. Pipe interiors shall be highly polished (120 - 180 grit) stainless steel or some other acceptable, smooth surfaced material which is easy to inspect.
4. Easily removable elbows with quick disconnect mechanisms shall be located at each change of direction.
5. All sections of the system shall be capable of being completely disassembled for periodic inspection of all internal surfaces.
6. All sections shall be available for inspection without posing any safety hazard to the inspector.

PIPING SYSTEMS

Piping systems used to convey edible product (including pickle solutions) shall be readily disassembled for cleaning and inspection. Pumps, valves, and other such components shall comply with the sanitary requirements for USDA acceptance. Piping systems must be designed so that product flow will be smooth and continuous i.e., no traps or dead ends. Pipes must be either 300 series stainless steel or a USDA accepted plastic.

The above requirements apply to systems for conveying raw fat and to re-circulate cooking and frying oils. Black iron pipes with threaded or welded joints are acceptable for conveying completely finished, rendered fats.

Continuous rendering is not considered complete until after the final centrifuge.

Pipeline conveying systems for aseptic processing and packaging shall comply with the requirements outlined in the Guidelines For Aseptic Processing and Packaging Systems In Meat and Poultry Plants. This publication is available from the Equipment Branch.

EQUIPMENT STANDARDS

The primary purpose of the Equipment Acceptance Program is to ensure

that meat and poultry equipment is designed and constructed in a manner that it can be cleaned and inspected. When applicable, however, the Equipment Branch will impose any appropriate standards or agency requirements for operation and output.

Conditions of Use - The acceptance of equipment and the subsequent listing in this book is based on the assumption that the equipment will be used in accordance with all applicable regulations of the Food Safety and Inspection Service and/or any other governmental agency which may have regulatory authority applicable to the manufacture, distribution, and/or operation of the equipment. Furthermore, acceptance of equipment for sanitary design and construction must not be misconstrued as an acceptance of any processing or slaughter procedure(s). Acceptance by the Equipment Branch is contingent upon the appropriate use of the equipment as defined and/or limited by the Meat and Poultry Inspection Regulations. Procedures involving the use of equipment in a manner that deviates from its normal, expected use and/or the applicable regulations must be reviewed by the Processed Products Inspection Division or the Slaughter Inspection Standards and Procedures Division (as applicable).

In some cases, accepted equipment must be used only under certain specified conditions (i.e., conditions of use, 9CFR 381.53 and 308.5). For example, some slaughter equipment requires sterilization between use on each animal. Therefore, sterilizers must be provided in conjunction with the equipment otherwise the equipment is not acceptable for its intended purpose. These conditions of use appear in parentheses beside the listing of the accepted equipment.

MAGNETIC TRAPS AND METAL DETECTORS

The extensive exposure of some products to metal equipment such as grinders, choppers, mixers, shovels, etc., causes the possibility of metal contamination. Magnetic traps have been found effective in removing iron particles from chopped or semi-liquid products. However, these magnetic traps are not useful for removing nonmagnetic metals such as stainless steel or aluminum. Therefore, the use of electronic metal detectors is highly recommended for sausage emulsions, can filling lines (especially baby foods), etc. Metal detectors are usually installed so an alarm (either a bell or light or both) is activated when a metal fragment is in the detection zone. The production line should stop automatically when the detector is activated. Alternatively, some systems are arranged so that the portion of the product containing the metal contaminant(s) is automatically removed from the production line.

The Food Safety and Inspection Service does not currently regulate the use of metal detectors for normal production. The agency does encourage meat and poultry plant operators to voluntarily use metal detectors whenever possible. The Equipment Branch reviews and evaluates metal detectors using the same sanitary standards applied to

other types of equipment.

The sensitivity and reliability of metal detectors varies depending on aperature size, type of food product, frequency and method of calibration, and numerous other variables. Since many of the involved factors are not related to the design of the unit itself, the Equipment Branch does not currently classify metal detectors. However, the following classification standard is offered on a voluntary basis.

<u>Classification*</u>	<u>Spherical Diameter</u>	<u>Type of Metal</u>
A	1/32 inch	316 stainless
B	1/16 inch	316 stainless
C	1/ 8 inch	316 stainless
D**	---	---

*To test a metal detector, a metal sphere of the size and type indicated (generally imbedded in an acceptable, non-metallic material) is passed through the center of the aperature. The detector must detect in at least 9 of the 10 pass throughs to qualify for the applicable classification.

**The "D" classification identifies those detectors which are either not sensitive to the 1/8 inch level or are installed in a manner that prevents testing in the described fashion.

Conveyor Belts

Conveyor belts used in direct contact with food product must be moisture resistant and nonabsorbent. Cotton carcass belts must have the edges sealed with the same material as is used for the food contact surface. In addition, belting material must be chemically acceptable.

Jet-Vacuum Equipment

Equipment used for cleaning jars or cans shall have safety devices to indicate malfunction of either jet or vacuum elements. If necessary, vents to the outside shall be provided to control exhaust currents and to prevent dust and/or paper particles from being blown back into cleaned containers.

Hoses

Hoses used for product contact shall be accepted by the Equipment Branch. Rubber hoses or rubber-lined hoses are acceptable for water or steam lines where breakdown for cleaning and inspection is not necessary. Rubber and rubber-lined hoses are not acceptable for product contact or for re-

circulating water into and out of product contact areas.

Pickle Line

Pickle lines shall be either stainless steel or some other USDA accepted material. If re-circulated, pickle shall be filtered and re-circulated through a system that can be disassembled to the extent necessary for thorough cleaning and inspection.

Smokehouses, Ovens

Smokehouses or ovens must be designed for easy cleaning and inspection of all inner and outer surfaces. Ducts shall be designed to be easily disassembled to the extent necessary for thorough cleaning and inspection. Spray heads for dispensing liquid smoke must be mounted below the level of the rails and trolleys. If liquid smoke is to be recirculated, the pump and pipelines must be of sanitary type construction. Liquid smoke cannot be recirculated if product is on rack trucks.

Screens and Filters

Screens and straining devices shall be readily removable for cleaning and inspection and shall be designed to prevent incorrect installation. Permanent screens shall be constructed of non-corrosive metals. Synthetic filter materials shall be USDA accepted (for direct or indirect contact, as applicable). Filter paper shall be single service. Filter cloths shall be washable.

Asbestos is not acceptable for use as filtering material or for any other purpose.

Ozone Producing Equipment

Equipment which produces ozone may be used only in coolers designated for aging meat. The ozone concentration in the air must be measured and recorded with appropriate devices and cannot exceed .1 ppm. Ozone generating equipment shall be turned off and the ozone permitted to dissipate before USDA inspections are performed.

Vent Stacks from Hoods

Vent stacks from covered cooking vats or hoods over cook tanks and CO₂ equipment should be arranged or constructed so as to prevent drainage of condensate back into the product zone.

Ultraviolet (UV) Lamps

Ultraviolet lamps which generate ozone are restricted for use as described under Ozone Producing Equipment above. UV lamps which do not produce ozone may be used in any area provided shields are used to prevent exposure of inspectors to direct or reflected UV rays. Otherwise, rooms where unshielded UV lights are used shall be equipped with switches at all entry points so the units may be turned off before inspectors enter. These switches shall be identified with suitable placards such as "Ultraviolet

Lights". Inspectors shall not enter areas where unshielded UV lights are burning because of possible damage to skin and eyes.

Heat Exchangers

Heat exchangers may be used to heat or cool product. Heat exchangers may also be used to heat or cool gasses or liquids which directly contact product. However, extreme caution shall be exercised to prevent contamination. Inspectors and plant personnel shall be alert to the following conditions and requirements.

1. Only heat exchanger media accepted by the Product Safety Branch (see page 7) can be used for applications involving food product. Common materials such as brine or ammonia need not be submitted for review. Under no circumstances can toxic materials be used.
2. Heat exchangers shall be routinely pressure tested to ensure that pinholes, hairline cracks, loose fittings, or other similar defects are not present. Presence of off-color, off-odor, and/or off-flavor may indicate leakage. Frequent depletion of heat exchange media may also indicate leakage.
3. Pressure on the product side shall be higher than the media side.

Inplant Trucks

Trucks used to transport product within the plant should be constructed of stainless steel. However, galvanized metal is acceptable provided it is maintained in a good state of repair and is regalvanized when necessary. Trucks should be free of cracks and rough seams. Metal wheels should be avoided as they cause deterioration of the floor surfaces. All trucks should have some means of affixing a tag. This can be accomplished by drilling two holes approximately 1 inch apart in the lip of the truck to accomodate string or wire.

Air Compressors

Compressed air may be used to directly contact product and/or product contact surfaces provided the air is filtered before entering a compressor and it is clean and free of moisture, oil, or other foreign material when contacting product or product contact surfaces. Lubricants and coolants directly contacting air shall be accepted by the Product Safety Branch (see page 7).

Compressed air storage tanks shall have a drain. Water and oil traps must be located between storage tanks and the point of use. Spent air must be exhausted in a manner to prevent product contamination.

Air directly contacting product or product contact surfaces shall be filtered as near the air outlet as feasible. Filters shall be readily removable for cleaning or replacement and shall be capable of filtering out 50 micron particles (measured in the longest dimension). Air intake on rotators shall also be filtered.

Product Reconditioning Equipment (for meat)

Product which is accidentally soiled may be cleaned on a separate, conveniently located wash table or sink. This wash station shall be properly equipped with sprays and a removable, perforated plate to hold product off the bottom. The station shall be identified as a "product wash station" and cannot be used for hand or implement washing.

Electric Cords

Accepting the use of electric cords shall be based on both sanitary and safety considerations. Drop cords suspended from the ceiling may be retractable and used to connect portable equipment on an as needed basis if the cords are properly wired to the power source. Electric cords shall not be strung across the floor even on a temporary basis.

Electric Insect Traps

Electric insect traps may be used in edible product handling and storage areas provided the following conditions are met.

1. The equipment shall be made of acceptable non-corrosive materials.
2. The electrified components are either apparent or properly identified; insulated from non-electrified components; and covered with a protective grille to prevent electric shock hazard.
3. The equipment shall have a removable shelf or drawer which collects all trapped insects.
4. The equipment is designed and constructed so that all dead insects are trapped in the removable shelf or drawer. (Insects must not collect on the protective grille).

Removable drawers or shelves shall be emptied as often as necessary. If the drawer or shelf becomes full of dead insects, then the fourth requirement above cannot be met so the equipment shall be rejected for use. Dead insects must be removed from the unit before they create an odor problem. They cannot be left in the unit as "bait".

Inedible Product Equipment

Containers for handling and transporting inedible products shall be watertight; maintained in a good state of repair (no rust or corrosion); and clearly marked with an appropriate identification. All inedible product containers in the plant shall be uniformly identified. Inedible product containers shall be cleaned before being moved into an edible products department.

Metal barrels, tanks, or trucks may be used for holding inedible poultry products in specially designated inedible product rooms. Alternatively, the containers may be stored outside the building provided the storage area is paved, drained, and conveniently located. These storage areas shall

also be equipped with nearby hose connections for cleanup.

DEFINITIONS

Accessible: Easily exposed for regular cleaning and inspecting with simple tools such as those normally carried by cleaning personnel.

Readily accessible: Easily exposed to sight and touch for regular cleaning and inspecting without the use of tools.

Removeable: A component part can be separated from the principal part with simple tools such as a screwdriver, pliers, or open-end wrench.

Readily cleanable: The equipment can be cleaned with hot water, cleaning agents, and scrubbing implements normally used by cleaning personnel.

Corrosion resistant material: A material which maintains its original surface characteristics under prolonged exposure to the normal environment including product, ingredients, ambient conditions, and cleaning and sanitizing materials.

Acceptable materials: Materials which have been found to be chemically acceptable and physically suitable for the purpose intended.

Sealed: Having no openings that permit the entry of product, dirt, or moisture.

Product zone: All surfaces of the equipment which may normally be directly or indirectly exposed to product or ingredients.

Nonproduct zone: All surfaces of the equipment outside the product zone.

Manufacturer or Distributor and Type and/or Model

Manufacturer or Distributor and Type and/or Model

CO₂ Snow Horn (Use with an acceptable hood and exhaust system); LVSH-7, EHS-...
CO₂ Tumble Freezer: 18X15, 18X20, 18X25
CO₂ Snowing System: 13628
Liquid Nitrogen Freeze Tunnel: 420-6-67
Dry Ice Pelletizer: P-250, P-500, P-1000
"Kwick-Chill" Snow Hood 28-5460
CO₂ Injector (Bottom Mount): LV-D-2308966

B-2-286142
Liquid Nitrogen Chilling Spray Manifold: C-1-309082
(Use with an acceptable hood and exhaust system.)
CO₂/LN₂ Freezing Tunnel: KFT-...
CO₂/LN₂ Spiral Freezer:
KF-...
Spiral Cocker: CC-28-8005

AIR PRODUCTS & CHEMICALS, INC.
ALLENTOWN, PENNSYLVANIA
Cryo-Quick Freezer:
RP-...-C, R-...
CO₂ Snow Accumulator: CSA-...
CO₂ Snow Hood: CPS-...
CO₂ Tunnel Freezer: CP-...-PO
CO₂ Snow Generator CSG-...
w/Suitable Exhaust System
Carbon Dioxide Snowing Hood
(With Exhaust System): CBS-...-AL

AI NOMOTO USA, INC.
NEW YORK, NEW YORK
Noodle-making machine:
NM-100G, NM-100S
Shamoni Machine: DEC-100S
Chao-Tus Machine: DEC-100G
Compact Wrapper w/Conveyor: 27-A
Sliding Conveyor: 27-A

THE ALBERT COMPANY
YORBA LINDA, CALIFORNIA
Patty Former: SM-101-1

ALBIN PUMP, INC.

ATLANTA, GEORGIA
S/S Sanitary Pump: SLP-...
ALDEN ENGINEERING COMPANY
FOXBORO, MASSACHUSETTS

Boning Conveyor: BC
Fat Conveyor: BC-F
Combination Boning Conveyor:
BC-BF
Wire Belt Conveyor: WB,
WB-1, WB-V
Feed Hopper: FH-B, FH-H
Rotary Packing Table: MB-LS
Conveyor: BC-B, ABC-B
Vat Dumper: VD
Mesh-Belt Conveyor: MB
Inclined Cleated Belt
Conveyor: CB
Conveyorized Boning Table:
BC-FB
Lazy Susan Table: LS

THE ALEMITE COMPANY
TIMONIUM, MARYLAND
Pump: 7846-A, 7846-6

ALFA-LAVAL
FT. LEE, NEW JERSEY
Decanter-Centrifuge: CFNSX-...
Heat Exchanger: P-5, P-14-RC,
P-13, P-15, P-25, P-45
Heat Exchanger, Swept Surface:
HC-...-...
Fund-A-Filiter: Precoat A

Surge Tank: S-...
CVT Inducer Pump
GC Fast Clamp Fittings
Vacu-Therm: 800

Plate Heat Exchanger: P141-HB

Triple-Tube Heat Exchanger

Decanter, Centrifuge: SNX-...

Separator: AFPX-207-XGV-19-60,

CFPX-409, CAFPX-207-XGV-19-60,

AFPX-..., BRPX-...
AFPX-..., BRPX-...

Conttherm Scraper Surface Heat Exchanger: HC-...-S-
Hermetic Separator: BPB-209
S/S Plate Heat Exchanger:
A10-BFG

ALGONA FOOD ENGINEERING COMPANY
ALGONA, IOWA

Meat Core Sampler: 6-H-117
Tripe Scalders: TS-101
Vat Dumper: LD-302, LD-303
LD-304, LD-305
Belt Conveyor C1-...-C2-...-
S.S. Pack Table: 200
S.S. Sausage Work Table: 210
S.S. Sausage Stuffing Table:
220
S.S. Belt Conveyor: 310
S.S. Scaling Screw Conveyor:
400
S.S. Product Feeder Screw
Conveyor: 410
S.S. Inclined Screw Conveyor:
420
S.S. Slat Conveyor: 500
S.S. Banding Conveyor: 510
Hi-Lift Dumper: 600
Vat Dumper: 610
Skip Rail Dumper: 620
S.S. Pickle Tanks: 700
S.S. Casing Soak Tanks: 710
Transfer Conveyor: 320
Pack-Off Conveyor: 330
Roller Conveyor: 520
Spiral Conveyor: 910
Tower Loader: 630
Bacon Bits Press: BBP-1
Vacuum Storage Tank: 720
ALKAR, DIVISION OF DEC
INTERNATIONAL LODI, WISCONSIN
Continuous Frank Processing Unit: CPS-1971
Acid Application Tunnel I: AA-71
Brine Chiller Tunnel I: LCB-2,
LBC-3, JT-0200, LBC-4-3,
LBC-4-3

Manufacturer or Distributor and Type and/or Model

<u>Brine Chiller Unit:</u> LBC-T <u>Brine Chiller Unit (Test Module):</u> BTM-01	<u>ALL-FILL INC.</u> <u>NEWTON SQUARE, PENNSYLVANIA</u> Filling Machine: Floor BM
<u>Liquid Smoke Tunnel:</u> LS-2 Smoke Houses: Gas, Steam Food Processing Oven: EO-75-Unit: CB-5000 S/S Smokehouse Trucks: TR-. Continuous Multi Purpose Processing Unit: CMP-.....	<u>ALLIED AUTOMATION</u> <u>DALLAS, TEXAS</u> Sergeant Bagmaster: 400-FSR, 500-FSR Sergeant-AG Stand: MPS, GPL/MPS Sergeant-EA Stand: MPS, GPL/MPS Sergeant-L-Sealer: 1620-B, 1620-C, LM-1620-B, LM-1620-C, 1620-C/GPL, LM-1620-C/GPL
<u>ALLEN FRUIT COMPANY, INC</u> <u>NEWBERG, OREGON</u> Holding Tank: C-3741 Vibrating Transfer Conveyor: VC-..., VC1-... Vibratory Inspection Conveyor: D-5649 Inclined Belt Conveyor: D-3732 S/S Pork Skin Sizer: D-1529 Holding Tank: C-3741 Vibrating Transfer Conveyor: VC-..., VC1-... Vibratory Inspection Conveyor: D-5649 Inclined Belt Conveyor: D-3732 S/S Pork Skin Sizer: D-1529	<u>ALLIED BAGGING SYSTEMS, INC.</u> <u>DEER PARK, NEW YORK</u> Bag Loading Application: W-260-LH-M
<u>ALLOY EXCHANGE COMPANY</u> <u>FORT WORTH!, TEXAS</u> Continuous Chiller/Freezer "Hi Cube Slant" A, G, AG	<u>ALLIED RESINOUS PRODUCTS</u> <u>CONNEAUT, OHIO</u> Cutting Boards: "BM", Boos-Poly Plas
<u>ALLOY PRODUCTS COMPANY</u> <u>WAUKESHA, WISCONSIN</u> Valves: Air Operated In-Line Filters: 1 & 2 Square Feet Sanitary Filter and Strainer: 5000, 6000 Pipeline Product Recovery Unit: PR-50	<u>ALLOY EXCHANGE COMPANY</u> <u>FORT WORTH!, TEXAS</u> Continuous Chiller/Freezer "Hi Cube Slant" A, G, AG
<u>ALLEN GAUGE & TOOL COMPANY</u> <u>PITTSBURGH, PENNSYLVANIA</u> Sausage Linker w/Cart 738: Y, JY Conveyor: A-10, A-12-2T	<u>ALLPAC, INC.</u> <u>DALLAS, TEXAS</u> Horizontal Wrapping Machine: M-Super, Super 7, 06, Super 7-011 Form, Fill, and Seal Machine: S-130-D
<u>ALLEN MACHINERY</u> <u>NEWBERG, OREGON</u> Tote Dumper: D-11401 Vibrating Aligning Conveyor: 11268 Conveyor: PB-1	<u>ALPINE BAN-BAC, INC.</u> <u>DENVER, COLORADO</u> Ultraviolet Unit: AP 60A, AP60B (with GE Lamp G25T8) Note: Lamp must be used in accordance with Part 7 para: 7.16(b) of the Meat and Poultry Inspection Manual.
<u>ALLEN TOWN WIRE PRODUCTS INC.</u> <u>ALLEN TOWN, NEW JERSEY</u> Wire Basket: Nylon, Type 11 Wire Baskets	<u>ALPS ELECTRO-AIRE INDUSTRIES</u> <u>DALLAS, TEXAS</u> Steri Lamp Light Fixture: G-36-2A Germicidal Lamp (For use w/ approved G4S11 or G8T5): HU-32, HU-64 Germicidal Lamp: 41-36-1&2,

41-36-2&4L
Note: Above lamps must be used in accordance with Part 7, para. 7.16(b) of the Meat and Poultry Inspection Manual.

W. F. ALTENPOHL, INC.
HIGH POINT, NORTH CAROLINA

Carrier, Chicken: DC-1
Carrier, Turkey: DC-1T
Carrier, Parts: DC-1, DC-1B

Carrier, Turkey, Spike: DC-1T
Air Weight Scale: AW, AW

10000-4
Carousel Poultry Sizing Machine: 100
Carrier: C-1
Air Weight Box Packer: BP-1, BP-2

Turkey Sizing System: TS
Carrier: SW
2-Tier Poultry Carrier (2 hooks): DC-1-2

Neck Sizer: 100
Plastic Carrier: PC-7

ALTO CORPORATION
YORK, PENNSYLVANIA

Wire Red Belting: Wendway S/S
U-Bar Wire Rod Belting:

Wendway S/S
Slat Link Belting (Packaged Product Only): Wendway S/S
S.S. Wirebelts Conveyor:

A-115
S/S Spiral Conveyor:
Helimatic

ALTO-SHAAM, INC.
MILWAUKEE, WISCONSIN

"Thunderbolt" Roasting and Holding Oven:TH-HD

ALVAC FOOD EQUIPMENT COMPANY
LONG BEACH, CALIFORNIA

Vacuum Packaging Machine:
"Alvac" I, Alvac II

A. M. MANUFACTURING COMPANY
DOLTON, ILLINOIS

Dough Divider and Rounder:
S-300
Tor-O-Matic: 103-30-30

AMDEVCO ENGINEERING COMPANY
MANKATO, MINNESOTA

Versa Bander: 118
AMERICAN BILTRITE RUBBER COMPANY
BOSTON, MASSACHUSETTS

Conveyor Belts (Food Contact):
Boston-Packers FDA, Versabilt
FDA, Boston Rubber 8-oz.,

Boston Buna-N 14-1Z.,
Foodcron White & Tan FDA,

Sanicron FDA
White, 2 & 3 pliy: 58-9563-09,
-13, -14, -15

Light Tan, 2 pliy: 58-9563-10
Dark Tan, 2 3 pliy:
58-9564-08, -09, -10, -11

Aquarius - White I, II, III, IV.
Tan I, II, III, IV, Green

Libra - White I, II, III, IV.
Tan I, II, III, IV, Green.

Leo - White I, Tan I, Black I.
Conveyor Belt (Packaged Product Only): Duralift FDA,

Roughtop FDA
Gemini - White I, II, III.
Black I, II.

Taurus - Tan I, II. Black III,
IV, V. Brown VI, VII.

Scorpio - Tan I, II, III.
Black IV, V.

AMERICAN BILTRITE (CANADA), LTD.
SHERBROOKE, QUEBEC

Belt (Food Contact): LNP....,
LNP....

Belt (Packaged Product Only):
TN..., TN....

AMERICAN BOTTLERS EQUIPMENT COMPANY
OWINGS MILLS, MARYLAND

Conveyor/Accumulation Table:
CTC-2000, UTB-2000,

OTC-2000 (For packaged product only.)

AMERICAN CAN COMPANY
GREENWICH, CONNECTICUT

Canco Closing Machines: 1-1A
Western 422-1E-00, 400, 458-4DS, 400-4R2A, 410-4R2A, 410-4R2-EM, 410-4R2-S, 430-6R2-S

Canco Vacuum Closing Machines:
#1 Pacific, #1 PUV Type B,
#1 PUV Type BR, 00-6, 0-8A,
0-8C, #1 Hi-Speed, #1 Universal,
300, 300-B, 402-3V, 600-1UV,
601-1UV, 602-1UV,
810-1UV, 910-1UV, 1101-1UV,
1102-1UV, Callahan 226SV,
Callahan 349SV-3

Canco Ham Press: 900-5A
"Minni-Mite" Packaging Machine:
IPC

Bacon Cartoner: TUX-MK-2
Marflex Packaging Machine:
725, 717-E, RF-16

Rigid Flex Packaging Machine:
727-E-Y

Infeed Conveyor: A-4I
Poly Clip Machines: SCD, SCH, DCH,
FCA, DCD, SCA
Packaging Machine: Bi-Vac-3
Rotary Meat Filler, Model No. 1
Closing Machine: 920-1UV, 08
Vacuum Packaging Machine
"Dixie Vac" DV2400E, DV2400S,
2000, 100

AMERICAN CYANAMID COMPANY
SANFORD, MAINE

Cutting Boards: Acrylite
Edible Oil Storage Tank:
Laminac, EPX-196

AMERICAN FOOD EQUIPMENT CO.
HOWARD, CALIFORNIA

"Roto Pac" Lazy Susan Table:
300
Portable Belt Conveyor: 200 GM
S/S Brine Tank: 50

Manufacturer or Distributor and Type and/or Model

"AFEKO" End Discharge Mixer:

510 Gondola Hydra Dumper: 15-C Screw Conveyor: 150 S/S Incline Screw Loader: 610 Pack-off Conveyor: 110 Truck Dumper (to be used with 2-3K Accepted Meat Trucks Only)

"AFEKO" Meat Tumbler: 175 Overlapping Paddle Mixer: 5100

AMERICAN FOODS MACHINERY CORP.

MEMPHIS, TENNESSEE
Salt/Spice Dispenser: 250 Spice Distributor: OM

AMERICAN HOECHST CORPORATION

FORT LEE, NEW JERSEY
Stuffer: Handtmann-VF-325 Linker: Handtmann-VA S/S Lift Truck: NV-402

AMERICAN INDUSTRIES SUPPLY, INC.
NASHVILLE, TENNESSEE
Cutting Boards, Cut Rite Simona 2000

AMERICAN MACHINE CO., INC.

FOREST, MISSISSIPPI
Poultry Cut-up Conveyor: AMC-... Poultry Cutter: AMC-520 Duck Rocker Scaider: L-100 Poultry Shackles: AM-180CU, AM-90CU, AM-240SEC, AM-99BP, AM-35BBP, AM-109TK, Neck Skin Cutter 666

AMERICAN METAL FABRICATORS, INC.
MARLOW HEIGHTS, MARYLAND
Double Flip Type Conveyor CC-100

AMERICAN METAL PRODUCTS INC.

CINCINNATI, OHIO
S/S Double Deck Conveyor: 6725-...-..., 6725-...-...

AMERICAN MICROTECH INC.

RACINE, WISCONSIN
Metal Detector: MD-...

AMERICAN PACKAGE MACHINE CORP.

BELLEVUE, WASHINGTON
Variopacker: VP-...-...
Patty Counter and Stacker:
120-4
Varowrap: P-...-..

AMERICAN GAS
DALLAS, TEXAS
Box Snow Applicator: AG-501-WD

AMERICAN PROCESS SYSTEMS, CORP.

WAUKEEGAN, ILLINOIS
Blender: DRB-...
GURNEE, ILLINOIS
Ribbon Blender: SRB-...
Belt Conveyor: BC-100
Screw Conveyor: SC-100
Inclined Belt Conveyor: BC-110
Conveyors: W-BC-100, W-BC-110,
RC-100, PRC-100

AMERICAN ULTRAVIOLET COMPANY

SUMMIT, NEW JERSEY
Light Fixtures: G-25T8, G-30T8,
WL-782-L-30, G-36TGL &

G-64T5L w/Vycor Glass 7910
Germicidal Fixtures: WM-30-CL,
WM-30-HL, CS-30-CL, WM-25-HL,
CS-25-HL, WM-15-HL, CS-15-HL
Note: Above lamps must be used
in accordance with Part 7,
para. 7.16(b) of the Meat and
Poultry Inspection Manual.

AMETEK
EAST MOLINE, ILLINOIS
Horizontal Pressure Leaf Filter: HSSF-...-

ANCHOR FILM COMPANY

WEBSTER GROVES, MISSOURI
Plastic Neck Pins: W/Dow 456

ANCHOR HOCKING CORP.

LANCASTER, OHIO
Vacuum Sealing Machine
(2 piston): D-650

AMMERAAL, INC.
GRAND RAPIDS, MICHIGAN

Belting (Direct Food Contact): 2L046, 3T45
2LM046, 2T046, 1M026, 2M45,
2M046, 2T086, 1GM087
Belts (Food Contact): 1M086,
2M086, 3M046, 2T45
Belting (Fully Packaged Product): 2M047

AMOCO CHEMICALS CORP.

ST. PAUL, MINNESOTA
Plastic Freezer Spacer: FS-001

AMSCOMATIC INC.

LONG ISLAND CITY, NEW YORK
Meat Bag Loading Machine:
500-SB

JULIAN ANABO, INC.

TUSTIN, CALIFORNIA
Conveyor: FMC-...-...
Screw Conveyor: SC-...-...
SCA-...-...
Tub Dumper: D-...-...
S/S Tables: TS-...-...
Metal Detector - Conveyor:
MDC-...-...

TRUCK: MV-...-...

S/S Mixer-Blender: MB-...-...
Blender: 1860
ANACONDA EQUIPMENT & SERVICE CO.
LOUISVILLE, KENTUCKY
Closing Machine: 2-B
Pack Foil Overlay Machines:
100, 300

Manufacturer or Distributor and Type and/or Model

Capping Machine: 45 HRS_M,
36 HRS_M
Straight Line Sealing Machine:
Series 4

ANCHOR INDUSTRIES
ST. LOUIS, MISSOURI
Automatic Lidded, AL-300X
Filling Machine: 627-3
Rotary Filler: 640

ANDERSON BROTHERS MANUFACTURING COMPANY, ROCKFORD, ILLINOIS
Filling Machine: A-10-12
S/S Chill Tank: A-293560
Poultry Cut-up SAW: A-334
Poultry Cut-up Conveyor:
A-...-...
Column Dumper: ...
S/S Vat/Combo Dumper: CBD

APACHE STAINLESS EQUIPMENT CORP.
BEAVER DAM, WISCONSIN

Stainless Steel Rotary
Blancher: 1610

Screw Conveyor: SC-12
Paced Ham Bone/Trim System:
PH-9000

Screen Conveyor: SC-14-18
Surge Hopper: LR-H-04

Hoppers: LR-H-26, LR-H-68
Portable Hopper: LR-H-10

Pump Dismantle Caddie:
LR-CAD-1

Belt Conveyors: BC-A,
BC-B

S/S Screw Conveyor: SC-10,
RSC-07

S/S Fat Cook Tank: 350
Thigh Trim Conveyor System: 3041
S/S Vat Dumper: LD-4000

ANGELUS SANITARY CAN MACHINE COMPANY, LOS ANGELES, CALIFORNIA

Can Closer: 61-H, .. P-DF,
.. P-MSLF, 60-L
"ACMA" Form-Fill-Seal Pouch
Machine: 722
"Mitsubishi" Pouch Machine
MHI PF-15-S, P25-S
Pouch Filler: "MITSUBISHI"
PF-20D-S, PF-20D-LS
Closing Machine: 29P42
Datweight Scale & Filling
Machine: ADW-211-PWS...

ANGER EQUIPMENT, INC.
BROOKLYN, NEW YORK
Meat Agitator: 2500

A-ONE MFG. COMPANY
SPRINGFIELD, MISSOURI

Belt Conveyor: A-10-12
S/S Chill Tank: A-293560
Poultry Cut-up SAW: A-334
Poultry Cut-up Conveyor:
A-...-...
Column Dumper: ...
S/S Vat/Combo Dumper: CBD

APACHE STAINLESS EQUIPMENT CORP.
BEAVER DAM, WISCONSIN

Stainless Steel Rotary
Blancher: 1610

Screw Conveyor: SC-12
Paced Ham Bone/Trim System:
PH-9000

Screen Conveyor: SC-14-18
Surge Hopper: LR-H-04

Hoppers: LR-H-26, LR-H-68
Portable Hopper: LR-H-10

Pump Dismantle Caddie:
LR-CAD-1

Belt Conveyors: BC-A,
BC-B

S/S Screw Conveyor: SC-10,
RSC-07

S/S Fat Cook Tank: 350
Thigh Trim Conveyor System: 3041
S/S Vat Dumper: LD-4000

A. P. V. CREPACO
CHICAGO, ILLINOIS

Separator: Horizontal
Evaporator: Plate
Centrifugal Pump: "puma"
Heat Exchanger, Plate Type:
HMBL, HXB, HXC, HXCB,
HXCS, WHXC, WHXCS, R50, HXL,
Series L-11, III, IV, SR 15/15S
and SR 35/35S
S/S Plate Heat Exchanger: R106
Paravalve: ./3A, ./SP
Vertical Separator: "V"

Evaporator: 1900

Plate Heat Exchanger: "Junior
Paraflow" series R405 & R86
Plate Heat Exchanger: HXU-6
Climbing and Falling Plate
Evaporator: Series 3
Falling Plate Evaporator: 10
Air Activated Diaphragm Valve:
Series IV
Ice Builder
Poly Ties
(Air Operated) Valve: APC
Metering Head: CP
(Multi) Process Tank: Type PC
Rotary Pump: 640
Plate Heat Exchangers: W-2,
F-2, F-3, CXC, CX-C-XC, SC,
MS, MS-IND
Process Tank: 11276, 11278,
11288
APC Plug Valve: K-IIR
Centrifugal Sanitary Pump:
CP-...
Swept Surface Heat Exchanger:
BD, VT, HD
Continuous Deaerator Stuffer:
SD-...
Continuous Stuffer: S-....
Auger Feed Pump: AF
S/S Rotary Pumps: R Series,
U Series
S/S Tanks: OF, OC, OFA, OCA,
CF, CC, CFA, CCA
Holding Tank: FVJ/.M
Sloped Bottom Tank: OVS-....
Conveyor: CFH12-24
Food Blender: FB-..
Food Blender W/Auger: FBA-..
Air Activated Sanitary Valves:
C P Zephyr
Whipper/Chillers: KAC-...,
KMC-...
Agitators: 2, 3, 4, 5, 1, 6
Vacuum Stuffer: VS-...
Liquifier: CLV-..., CLV-H-...
(Inside impeller and seal
will be removed daily for
cleaning and inspecting.)
S/S Ingredient Feeder: LF-...
Homogenizer: -DL-..., 30D25

Manufacturer or Distributor and Type and/or Model

<u>APV CREPACO</u> <u>TONAWANDA, NY</u>	Gizzard Peeler: AK-4 Poultry Picker "Sure-Pick"; SP-30, SP-38	<u>ASTRO MFG. COMPANY</u> <u>THEBES, ILLINOIS</u> Freezer Divider: "Astro-Spacer" Plastic Pallet: B-4048
<u>ARCHITRONICS, INC.</u> <u>GREELEY, COLORADO</u>	Carcass Weight Printer: BP001-A	<u>ATLANTA BELTING COMPANY</u> <u>ATLANTA, GEORGIA</u> Navy White PVC Belt W/T-Cleat, ABCO PV120 CTYFS White PVC Belt W/T-Cleat, ABCO PV-100-RT White Rib Top: PV-75 Belts (Food Contact): ABCOWELD Cleated Belt (Food Contract): 3 PIY White Cleated Belt (Food Contract): ABCOMOLD
<u>A. R. E. METAL FABRICATORS</u> <u>LOS ANGELES, CALIFORNIA</u>	Breading and Battering Machine: BA-2	<u>ATLANTIC ULTRAVIOLET INC.</u> <u>LONG ISLAND CITY, NEW YORK</u> Sterilamp: WL-782-L-30 (Lamp must be used in accordance with part 7, para 7.16(b) of the Meat and Poultry Inspection Manual)
<u>ARNOLD'S FOOD SYSTEMS, INC.</u> <u>HOLYOKE MASSACHUSETTS</u>	Cuber/Dicer: 102, 103	<u>ATLAS PACIFIC ENGINEERING CO.</u> <u>EMERYVILLE, CALIFORNIA</u> Volumetric Filler: VF-...-... Vacuum/Pressure Syruper; HSVS-P-36
<u>ARO CORPORATION</u> <u>BRYAN, OHIO</u>	S/S Pump: 650-406, 650-407, 650-606, 650-607	<u>ATMOS</u> <u>DIV. OF UNITED INDUSTRIES, INC.</u> Chicago, Illinois Smokehouse: SF-100
<u>ARROWHEAD CONVEYOR CO., INC.</u> <u>OSHKOSH, WISCONSIN</u>	Rotary Top Table D-14534 Belt Conveyor BC-15409, TTC-15407	<u>AUDUBON METALWOVE BELT CORP.</u> <u>PHILADELPHIA, PENNSYLVANIA</u> S/S Belt, Balance Weave; PB-18-12-6, PB-24-20-16, PB-30-20-12, PB-30-20-14, PB-30-20-16, PB-36-20-12, PB-36-20-14, PB-36-30-16, PB-48-32-16, PB-48-48-12, PB-48-48-16, PB-48-48-18, PB-60-60-18,
<u>ARR-TECH MANUFACTURING INC.</u> <u>MOXEE, WA</u>	Automatic Tortilla Counter Stacking Machine: 32-234	<u>ASLI, INC.</u> <u>HIGH POINT, NORTH CAROLINA</u> S/S Carrier: AC-T S/S Shackle Cut-up/Weigher: AC-TC S/S Selector Scale: AL-1.1, AL-1.2, AL-1.3 Orbital Parts Sizing Machine: AL-3
<u>ARTIC STAR REFRIGERATION CO.</u> <u>F T. WORTH, TEXAS</u>	Open Top Refrigerator: AS-111	<u>ASSOCIATED FOOD EQUIPMENT CO.</u> <u>DALLAS, TEXAS</u> Continuous Fryer; 30-l-REC Continuous Cooked Poultry Parts Chiller: Mark II Lung Guns: I, Profiteer II
<u>ASHLEY MACHINE INC.</u> <u>GREENSBURG, INDIANA</u>	Poultry Scaler: SS-30, SS-36, SS-48	<u>ASSOCIATED METAL PRODUCTS, INC.</u> <u>DALLAS, TEXAS</u> Automatic Feed Fryer: AM5000

Manufacturer or Distributor and Type and/or Model

<u>AUTIO COMPANY</u> <u>ASTORIA, OREGON</u> Meat Grinder: 1101GH, 801GHP, 1101GHP, Sanitary Pumps: 2 1/2, 3	<u>AUTOPROD INC.</u> <u>NEW HYDE PARK, NEW YORK</u> Sauce & Cheese Applicator: 90, 600, 300 Ravioli Machine: RV Conveyor: DC-A, CO-F Dough Sheeter: S-I Filler: F Handpack Filler: VI-A4 Sauce & Condiment Applicator: MA, UO	<u>BAG-A-THON PACKAGING CORPORATION</u> <u>WESTBURY, NEW YORK</u> Bag-A-Thon Packer: 115SS, 16-66SS
<u>AUTOMATED FOOD SYSTEMS</u> <u>DUNCANVILLE, TEXAS</u> Stick Dog Fryer: PTL...HOP Corn Dog Sticker: Model HOP S/S Piston Pump: 12 Stick Stacker: SS-1000 Vicous Food Pump: 123, 85 Blender: 200, 240	Cheese Shredder: LS-C Air-Operated Valve: E1-B Transfer Pump: Z Metering Pump: B Hydraulic Pizza Cutting Press: PI Lidding Machine: LI-AI Automatic Pasta Shell Filling Machine: S.S.- Omelette Machine: CF Cross Cut Splitting Saw: CO-D4	<u>BAKERS EQUIPMENT/WINKLER, INC.</u> <u>ENGLEWOOD CLIFFS, NEW JERSEY</u> "M" Mixer: BE/W BAKERY EQUIPMENT MANUFACTURING CO. IRVING, TEXAS S/S Wire Belt Conveyor: W-1, W-2 Belt Conveyor: B-2
<u>AUTOMATED PACKAGING SYSTEMS, INC.</u> <u>TWINNSBURG, OHIO</u> Bucket Type Conveyor for Chicken P-1000 Accu-Scale/Bagger System: 100/H-100	Poultry Harvesting (Cut-up) Machine: PHS-2000 Bagging Machine: FAS-1000 Searing Oven: 100	<u>BAKERY MACHINERY DISTRIBUTORS,</u> <u>INC.</u> <u>BOHEMIA, NEW YORK</u> S/S Spiral Mixer: "ASTOR" ASP-...
<u>AUTOMATED PROCESS SYSTEMS</u> <u>ELK GROVE VILLAGE, ILLINOIS</u>	AVANTGUARD, INC. MT. PLEASANT, UTAH Platform Scale: 400-H <u>B</u>	<u>J. W. BALL COMPANY</u> <u>DALLAS, TEXAS</u> Tamales Wrapping & Cutting Machine: SS-182
		<u>BALDWIN BELTING INC.</u> <u>NEW YORK, NEW YORK</u> White Nitrile NBR (Food Contact): (Cotton carcass belts have edges sealed with approved sealant.) 2 PE 60, 3 PE 90, 2 PE 90, 3 PE 135, 3 PE 135 CBS, 3 PHW, 2 PXHW, 4 PXHW, 3 PXHW, 2 PWTF, 3 PWTF Tan PVC/NBR (Food Contact): 2 PT PVC, 3 PT PVC Black Nitrile (Food Contact): 5P BLK White Butyl (11R) (Food Contact): 3 PW BTL White Thermoplastic PVC (Food Contact): 120 COS W White Nitrile (NBR) (Fully Packaged Product Only):
		<u>BADGER METER, INC.</u> <u>MILWAUKEE, WISCONSIN</u> S/S Sanitary Meter: SPS.

Manufacturer or Distributor and Type and/or Model

2 PWRT, 3 PWRT	Scald-N-Pick System (Chickens): SSP-1070 Giblet Chiller: Mark IV I, 2, & 3 Barrels Hock Cutter: 5010 Poultry Chillers (Paddle): Mark V-P, Mark VIII-P Poultry Chillers (Refrigerated-Paddle): Mark V-RP, Mark VIII-RP, Mark VI-RC Poultry Chillers (Auger): Mark VI-A, Mark VIII-A, Mark VII Poultry Chillers (Refrigerated-Auger): Mark VII-RA, Mark VIII-RA Carcass Chiller: Mark IV, Mark IV FWU-100 Giblet Chiller (Single Barrel): Mark V-R-S Giblet Chiller (Double Barrel): Mark V-R-D Giblet Chiller (Triple Barrel): Mark V-R-T Gizzard Splitter & Peeler: 210-B, 210-B-1 Poultry Scalders: SINGLE PASS SS-3-16, DOUBLE PASS SS-4-28, THREE PASS SS-3P-34, SS-3P-28, FOUR PASS SS-4P-34, SS-4P-28, SS-4-34 = Eviscerating Shackle: VS-100 Giblet Pumping System: GPS-C100 Picker, "Flexomatic IV": FP-4 Automatic Poultry Cut-up System: 6182 Turkey Gizzard Machine: 210 BT Picker: RF-40000- Picker: "Roto-Flex" RF-4000- Picker, "Rotomatic": RP- Picker, "Fin-Flex": FF- Picker, "Fin-Flex VI": FF-VI Poultry Picker: Versa-Flex, Gent-L-Flex Automatic Lung Remover: SL-8000 Automatic Poultry Killer: K-5150 Neck Breaker: 6000 Dry Offal System: 5200 Continuous Flow Handwash Station: SL-4PF, SL-8PF, SL-8PFI I	5230 Hip Operated Hand Wash Station: 5220 Hand Activated Hand Wash Station (w/a suitable Pressure Regulating Device): 5210 Hand Activated Hand Wash Valve (w/a suitable Pressure Regulating Device): 5099 Inspection Trim Pan: 5330 Water Rail: 15240 Water Flushed Hopper Assembly: 528 , 530 Conveyor: 75500 Oil Sac Cutting Machine: 50700 Bird Unloader: 6100 Neck Skin Cutter: 7050 "Hi Cube Slant" Continuous Chiller/Freezer: A, C and AC Turkey Head Puller: 5480 "Hock-A-Matic" Hock Cutter: HAM-6 Automatic Gizzard Splitter and Peeler: 480. Pre-Stunner: S-5100 Post-Stunner: S-5110 S.S. Sizing Bin: 1082 Electronic Sizing Machines: "Weightronic" 9182L, "Weightronic" 9182M S/S Scaler: M-781 Gizzard Harvester: GH-582
BALTIMORE SPICE COMPANY MARYLAND	B- <u>BAR-B-INC.</u> <u>EXACT PACKAGING DIV.</u> SCHAUMBURG, ILLINOIS	
Liquid Smoke Cabinet: CY9	Automatic Filling Machines: 2015 MA, 4015 MMC	
BANDO CHEMICAL INDUSTRIES CHICAGO, ILLINOIS	<u>BARKLEY & DEXTER LABORATORIES,</u> <u>INC., FITCHBURG, MASSACHUSETTS</u> Metal Detector: "Cleanline"	
Conveyor Belts (Direct Contact): SL-4U(W)F, SL-8U(W)F, SL-4U (W)FI I, SL-8U(W)II	<u>BARLIANT & COMPANY</u> CHICAGO, ILLINOIS S/S Meat Trucks: A38, A36A, H38, A37, A37R, H37, A36, A36R, H36, A35, A35R, H35, A34, A34R, H34, A33, A32, A32R,	
Conveyor Belts (Packaged Product Only): SL-4PF, SL-8PF,		
BANGOR FOOD PRO./MACHINERY DIV. BREEDSVILLE, MICHIGAN		
Conveyor: 1, 5, 6, 02, 03, 04 S/S Tub/Base: 11 Barrel Cart: 13 Cardboard Inserting Machine: 12 Sauce Depositor: 16 Depositor: 18 Leveling Monitoring Device: 19		
BARBEQUE KING COMPANY MAULDIN, SOUTH CAROLINA		
Bake King Deck Oven:B-12-A		
BARKER/FOOD CRAFT NEW HOLLAND, PENNSYLVANIA		
Dual Cone Turkey Deboning Shackle: TDS2 Single Cone Turkey Deboning Shackle: TDS		
Automatic Chicken Thigh Deboner with water knife: DMD-1C-WK-1		
BARKER INTERNATIONAL, INC. ATLANTA, GEORGIA		
Turkey Wetting Cabinet: ST-WC-I, 801GH Scald-N-Pick System (turkeys): TSSP-1070 Straddle Picker "Cent-L-Flex" (Mounted): SF-1000 (Floor Mounted): SP-2000		

Manufacturer or Distributor and Type and/or Model

H32, A31, A3IR, H3I, A30,
A30R, H30, A12, H33, A33R
Meat Former (w/o discharge
conveyor): Medimat-A,
Gigant-A
Meat Former (w/di^scharge
conveyor): Medimat-B,
Gigant-B

BARRETT CENTRIFUGALS, INC.
WORCESTER, MA
Centrifuge: 1101ES

THE BAXTER MANUFACTURING CO... INC.
TACOMA, WASHINGTON
Table w/cutting boards, Risers
on 3 sides: GC2-...
Table w/cutting boards on both
sides: GC4-...
Table w/cutting board surface:
GC3-...
Table w/all stainless steel top
& risers: AC3-....

BAUER BROS. COMPANY
SPRINGFIELD, OHIO
Hydrasieve (for dewatering
vegetables): 552-..., 552-1-...,
552-2-...

BAUER-REXROTH & COMPANY
LAPAZ, INDIANA
Cut-up Conveyor: CPE-520
Bagging & Boxing Conveyor:
PAC-347

Poultry Cut-up Saws w/stands:
S-7311, SB-7311, BS-1500,
BSD-1500

Ice Disposer: ID-1800
Dumping Table: DT-1400
Ice Precrusher: ID-1500
Giblet Sorting Conveyor:
GSC-1100

Giblet Shaker: GS-1000
Poultry Sizer: SU-1700
Bag Opener: BO-1600

BAY STATE CONTROLS CORP.
WORCESTER, MASSACHUSETTS
"Disc-O-Sea I" Butterfly Valve:
E6366-...-E10R51,
E6666-...-E10R51

BEACON METAL PRODUCTS, INC.
CHICAGO, ILLINOIS
S/S Wire Loaf Cage: 7754
S/S Screens: Style AF, 907
Ham Press: "Insta-Press"
IP-...
Stack/Nesting Baskets:
TRAG SB-100, SB-110, SB-120
SHUR-TRAC SB-101, SB-111,
SB-121

BEARDSLEY & PIPER
CHICAGO, ILLINOIS
Blender: PRB-...

BEEHIVE MACHINERY, INC.
SANDY, UTAH
Deboner Cooling System
Poultry Deboner: BX-66, TC-968,
AU-968, AU-1269, AUX-70,
AU-4171

Poultry Deboner: UAX-...
Desinfecting Machine (Boneless
Meat Only): AU-9171

Deboning Machines: AUX-72,
AUX-968, AUXS-...
Deboning Machines: AUX-...
S-76..., AU-...
AULS-..., AU6173

Deboning Head: PSE-...
TSI-...
Deboning Head' Jacket:
TJI-...
TJ2-...
Pumps: 1445, BP-5, BP-7, 300-50
Twin Screw Bone Cutters:
BA-7X, BA-8X

CO2 Mixers: ...-50
"Alpina" Cutters: PB-50, PB-60
PB-80, PB-125, PB-200,
PB-300, PB-500

S/S Grinders: BGS-...
MGS-...
S/S Auger: RF-..., EX-...

BELASHAW BROTHERS, INC.
SEATTLE, WASHINGTON
Deep Fat Fryer: AF-1
Belts (Food Contact):
BIC 1201
Automatic Thermomatic
Proofer: TM

BELTING INDUSTRIES
KENILWORTH, NEW JERSEY
Belts (Food Contact):
BIC 1201

Manufacturer or Distributor and Type and/or Model

<u>BELT CONCEPTS OF AMERICA, INC.</u> SPRING HOPE, NC Belt (Food Contact): POR POR 100/2/TF, POR POR 150/3/TB Belt (Food Contact) Plastomer RMV	<u>BERRYVILLE MACHINE SHOP</u> BERRYVILLE, ARKANSAS Cut-up Conveyor W/Belt Release and Washer: M-156, Bag Line Conveyor W/Belt Release and Washer: M-157, Double Belt Crossover W/Belt Release and Washer: M-158 Conveyor W/Belt Washer and Quick-Release Models: M-167, M-180, M-181-A, M-181-B 3-Belt Conveyor W/Belt Washer and Quick-Release: M-166	Beef Splitter, Electric: 100 Beef Splitter w/Exhaust Deflector, Air Operated: 100-A Brisket Saw, Electric: 250 Brisket Saw w/Exhaust Deflector, Splitter Saw: 150, 150S (Adequate sterilizing facilities must be provided. This will include a hot water hose with an adequate supply of 180° F. water.)
<u>BENCO MANUFACTURING CORPORATION</u> MILWAUKEE, WISCONSIN Single Lane Processors: HBP-P-S Dual Lane Processors: HBP-P-D	<u>BESELLER</u> FLORHAM PARK, NEW JERSEY L-Sealer: 1913-MB, 1913-CS, 1913-GSM	Hog Breastbone Opener Saw: Mark 11 Air Hog Breastbone Opener Saw: AH Hog Splitter Saws: 764, 766, 764IS, 766IS Hog Head Cutter: E-24/HAD Beef Rib Blocker and Ham Marker Saws: Mark 11S Primal Cut Saws: "Red Streak" 8ES, "Red Streak" 10ES Tri-Purpose Air Saws: 8S, 10S, 12S Hand-Held Skinner: S-1011 Hog Breastbone Opener Saw: Mark 11S Air Hog Breastbone Opener Saw: AH-S Multi Purpose Saw: GT-30, GT-40, AS-6 Beef Breaking/Ham Marking Saw: 9 Hydraulic Hock Cutter and Cattle Dehorner: E-24 Foot Cutter: E-22 Hog Splitter Saw: 770 Hydra Hog Breastbone Opening Saw: 270 Hydra
<u>BERKEL, INC.</u> LAPORTE, INDIANA S/S Pan Scales: 400, 401, 405 Slicer: 180-FA, 180-D, 180-DA, 180-GS, 170-GS, 170-D, 808, 818, 170-FA, GT (Heavy Duty) Slicers: 15 & 15A Tenderizer: 703-B & D, 704, 704A, 703, 705 Saws: 56V-16, 51V-14, 55V-14, 56V-14, 51V-12, 55V-12, 56V-12 Bench Scale (with S/S Platform & with Stands): 1021 Series, 3001 Series, 26001 Series, 1...3..., 26... Portable Scale (with S/S Stand): 1121 Series Counter Scale (w/S/S pans): 1172-221, 172-121 Digital Scales, 520, 530, 540, 511, 521, 531, 541 (To be used with Suitable Stand)	<u>BEST & DONOVAN</u> CINCINNATI, OHIO Heavy Duty Hog Splitter Saw: KS Beef Carcass Splitter Saw: 120 Beef Carcass Splitter: Pacemaker 11 Super Duty Hog Splitter Saw: 750 & 760 Hog Splitter: IS-750 & IS-760 Dehider: Saturn 1, Leg Cut-Off Saw w/Exhaust Deflector, Air Operated: 85 Rump Bone & Carcass Splitter Saw Combination: SL Beef Breast Bone Opener Saw: L-Combination Beef Rib Blocker & Ham Marker Saw: Mark 11 "Red Streak" Primal Saws: 8-E, 10-E "Tri-Purpose" Air Saws: 8, 10, 12 Pork Scribe Saw, Air Operated: AS4-P, AS5-P Beef Scribe Saw, Air Operated: AS4-B Cattle Dehorner, Hydraulic: Class IV Hock Cutters, Hydraulic: HC-3,	
<u>BERMEL INDUSTRIES</u> BRADLEY BEACH, NEW JERSEY Link Control Separator: 70, 70A	<u>BEST POULTRY MACHINERY, INC.</u> CUMMING, GEORGIA Head Cutter: HE	

Manufacturer or Distributor and Type and/or Model

<u>BETTICHER INDUSTRIES</u> <u>VERMILLION, OHIO</u>	<u>BIRD MACHINE COMPANY INC.</u> <u>SO., WALPOLE, MASSACHUSETTS</u> "Bird" Centrifuge LBSD-S...x..	Double Chamber - "Regina" RD- "Regina" RD-88-H-S, "Regina" B12 Slicer: A 330
Power Cleaver: 39, 81, 220 Press: 70	Centrifuge: BSV0-...-SX	
Trimming Machines (Not to be used for trimming grubs, bruises, etc.): 500, 520, 850, 8803, 880B, 900, 1040, 1200, 505, 750	<u>BIRO MFG. COMPANY</u> <u>MARBLEHEAD, OHIO</u> All Purpose Mill: 1520 SS Tenderizer: PRO-9	
Trimming Machines: 350, 1400 (Not to be used for trimming grubs, bruises, etc.)	Poultry Cutter: BCC-100, BCC-200	
Trimming Machine: 620 (Not to be used for trimming grubs, bruises, etc.)	Frozen Meat Flaker: FBC-4800 Grinder: 1056, 542-48-52 Breaking Saw: 4436-11, 4436 Trim Saw: 22, 44, 3334	
Air Operated Trimming Machines (Not to be used for trimming Air Operated: 275	Tenderizer: XHD Saws: 4436 Modified SS, 44 Modified SS	
"Band Splitter" Carcass grubs, bruises, etc.): 500Z, 520Z, 850Z, 900Z, 1040Z, 505Z, 750Z, 880ZB, 880ZS, 1000Z, 1300Z, 1400Z, 1500Z, (Not to be used for trimming grubs, bruises, etc.)	Automatic Feed Grinder: AFG-56 S/S Conveyor: 210 Automatic Feed Mixer-Grinder: AFMG-56, AFMG-48 Dual Loading Stuffing Horn: 48-52-56	
Dyna Form Meat Press: Series I, TR-2	Keeper Case Dual Loading Horns: 48-42-56-A, 48-52-56AS Multiple Blade Chunk Sausage Cutter: 1000	
Dipping Machine: 9A, 11A, 14A, 21A	Meat Choppers: 342, 812, 822, 1556, 6642, 7542-48-52 Automatic Loin Cutter: 44-680 Scraper Attachment (for all models of Biro's Power Cutters): MC	
Bone-In Tenderizer: TR-10B Spray Tenderizer: ST 18-A, S1 24-A	Stew Meat Cutter w/Transparent Hopper: PRO-10 Breaking Saw: 3334 Slicer: 31	
Slicer: BH-15, "Slice-N-Tact" Cutlet Former: CF-16 Conveyor: 624 Wizard Knife: 1000, 1300, 1500 (Not to be used for trimming grubs, bruises, etc.)	Cutlet Former: CF 10, CF 24, CF 34, CF 40 Slicer: BH-14 "Slice-N-Tact", BH-20 "Slice-N-Tact" BH-15 "Slice-N-Tact"	
<u>BIGGER & JOHNSTON CO., DOWNS, N. IRELAND</u> Sausage Filler: 40240 & 40241	<u>BIZERBA, INC.</u> <u>EDISON, NEW JERSEY</u> Vacuum Packaging Machines: Single Chamber - "REGINA" - "Regina" 2/63, "Regina" RC 63, "Regina" 100, "Regina" 2/100, "Regina" 2/100-S-310, "Regina" 2/140 (B14), "Regina" B-18, GM-....	
	<u>BLENTECH CORPORATION</u> <u>ROHNERT PARK, CA</u> Hi-Lift Dumper: HD..., HD...	
	<u>G. S. BLODGETT COMPANY</u> <u>BURLINGTON, VERMONT</u> Ovens: FA-100, FA-102, GZL-10, GZL-20, EF-111, EF-112,	

Manufacturer or Distributor and Type and/or Model

EZE-1, EZE-2
S/S Oven: RE-44, CTB-.

BLONCO
OAKLAND, CALIFORNIA
Vacuum Mixer: IMP-...,
IMP-....

BLEUBIRD INC.
CHICAGO, ILLINOIS
Pearshape Ham Mold: BM-A-1

BLONCO
HAWTHORNE, CALIFORNIA
Filling Machine

Ingredient Bin: 2090-A, 1509-A
Ingredient Bin Lid: 2090-1
Utility Drum: 2022, 2045,
2055

BOCK LAUNDRY MACHINE CO.
TOLEDO, OHIO
Bock Centrifuge: FP-...-A

BOGGLE CORPORATION
WEST HARTFORD, CONNECTICUT
Belts (Food Contact)
2, 3, 4, 5 Ply White Nitrile-
Heavy: FP-1

W. Y. BOGLE CORPORATION
WEST HARTFORD, CONNECTICUT
Belts (Food Contact)
2, 3, 4, 5 Ply White Nitrile-
Heavy: FP-1

"Blonco" Continuous Feed
Grinder: Type 1, Type 111
Ham Tumbler: 700, 1200, 2500
"Blonco" S/S Screw Conveyor:
678..

"Blonco" Guillotine Decanner:
DBA
Hi-Dumper: 168
Picklejector: SSP-2614
Twine Linker: RS-..
S/S Luncheon Meat Slicer: 2000
Scale and Conveyor: 1857
Tipper Casing Applier: 1055
"Alpina" Continuous Stuffer:
1010

"Blonco Risco" Stuffer: BR-...
"Blonco" End Discharge Mixer:
2000ED, 5000ED

"Blonco" High-Speed Knife
Grinder: 150, 170, 200

Vacuum Sausage Stuffer:
"SAFOS" 2N/HP, "SAFOS" 2N/H

S. BLONDHEIM & COMPANY

OAKLAND, CALIFORNIA
Mixers: 1,000-10,000 LBS., 150,

250, 450, 700

"Blonco" Continuous Feed
Grinder: Type 1, Type 111
Ham Tumbler: 700, 1200, 2500
"Blonco" S/S Screw Conveyor:
678..

"Blonco" Guillotine Decanner:
DBA

Hi-Dumper: 168
Picklejector: SSP-2614

Twine Linker: RS-..
S/S Luncheon Meat Slicer: 2000

Scale and Conveyor: 1857
Tipper Casing Applier: 1055

"Alpina" Continuous Stuffer:
1010

"Blonco Risco" Stuffer: BR-...
"Blonco" End Discharge Mixer:
2000ED, 5000ED

"Blonco" High-Speed Knife
Grinder: 150, 170, 200

Vacuum Sausage Stuffer:
"SAFOS" 2N/HP, "SAFOS" 2N/H

BLOOMER-FISKE INC.

CHICAGO, ILLINOIS
Auto-Trol Loader: Mark 11, 1970
S/S Meat Molds: Round & Square
Liver Loaf Mold: Various Sizes
Portable Steam Cooker: 1970

BLOSSOM INDUSTRIES, INC.

CLEVELAND, OHIO
S/S Pump, RM-..., RO-...
RO-...
RO-...

BLUE CHANNEL CORPORATION
PORT ROYAL, SOUTH CAROLINA
Deboner: Harris

BONCOR, INC.
WESTFIELD, NEW JERSEY
Meat Massager: CM-..
Hydraulic Lifter Dumper: HLD-35
Mixing Vat 1800E
Vacuum Tumbler: PM-...-A

BONNER & BARNEWALL
NORWOOD, NEW JERSEY
Belts (Packaged Product Only):
Pebbletop 2 ply, 3 ply,
Dacron Pebbletop 2 ply
Belts (Food Contact):
White Hycar COS 2 ply, 3 ply,
4 ply, 5 ply
Black Hycar COS 2 ply, 3 ply,
4 ply, 5 ply
Light Duty White Hycar COS
3 ply, 5 ply
Dacron-Teflon 2 ply, 3 ply
Dacron-Hycar 2 ply, 3 ply
Dacron-Butyl 2 ply, 3 ply

BONNOT COMPANY
KENT, OHIO
Cooking Extruder: 2 1/4

JOHN BOOS AND COMPANY
EFFINGHAM, ILLINOIS
Cutting Board: POLY-1000,
POLY-2000, BO-CO Rubber
Tables: 70, KS, M, GMT,
S-14, S-16, TC, TS

BORDEN CHEMICAL COMPANY
NORTH ANDOVER, MASSACHUSETTS
Carcass & Primai Cut Wrappers:
CW, PCW

ROBERT BOSCH PACKAGING CORP.
PISCATAWAY, NEW JERSEY
Packaging Machine: MU with an
acceptable filling device.
"Aluseal" Fill and Seal Machine:

Manufacturer or Distributor and Type and/or Model

740B
Flat Pouch Form, Fill, and Seal
Machine: BM_L

BRECON KNITTING MILLS, INC.
TALLADEGA, ALABAMA
"Brecon" Stockinette Machine:
711

BOYD CORPORATION
ELMHURST, ILLINOIS
Incline Conveyor: 104-2000-S,
104-2000-J
Incline Table Conveyor:
104-1000
Conveyor w/Air Gates:
104-8000A
S/S Wire Belt Conveyor:
104-3000
Roller Bed Conveyor:
104-2000-2S
Skoring Machine: 105-115
Special Feed Conveyor:
107-30032
Conveyor: 104-4000

BOYENGA & COMPANY
AMARILLO, TEXAS
Edible Surge Bin: ESB-1
Level Control Tank: EPSLC-1

MICHAEL R. BOYER
BRIGHTON, MICHIGAN
Ham Slicer: 618

BPP INDUSTRIES, INC.
DENVER, COLORADO
Plastic Tote Boxes, w/Lids:
No. , NS. , SO.

BRAN & LUBBE, INC.
EVANSTON, ILLINOIS
Sanitary Pump: S-293

THE BRECHTEEN CO.
MT. CLEMENS, MICHIGAN
Sausage Looping Bucket: 001
Assembly: 002
Stuffing Horns: "Coffi" 001,
002, 003, 004, 005, 006

BROASTER COMPANY
BELoit, WISCONSIN
Marin-Aider: 607-B
Dust-Rite: 606
Retort Separator: Polypropylene
Deep Fat Fryers: 1400E, 1400G,
1800E, 1800G, 1600

BREDDO INCORPORATED.
KANSAS CITY, KANSAS
"Lilikwifer" Mixer: LDD-
LDDR- LDDW-
L0- LDT- LDTW-
LHW- LHR- LOR-
LDDRHW- LORW-

BRIDGE MACHINE COMPANY
PALMYRA, NEW JERSEY
Meatball Former: Titan 4, 4D, 5
5D, 1D, Titan BT00.
Food Moulder: Custom 150,
Custom 150HD, Crown 240,
Crown 240HD, Imperial 480,
Dumper: "Lift-Loader",
Imperial 480HD, Compac 100,
Compac 100HD
Spray Tenderizer Scorer
STS-24,
Cross Tenderizer: CS-12
"Accupat" Food Shaper: 3AP,
4ACS, DA

Conveyor Cuber: "Convey Cuber"
Cutlet Flattener: CF-12
Vacuum Packaging Machine:
Nirovac SD220

BRIDGESTONE TIRE COMPANY, LTD.
TOKYO, JAPAN
Belt (Food Contact): Dura-Sani

BRIGHAM YOUNG UNIVERSITY
PROVO, UTAH
Product Shaping Device:
Colosimo

BRITTON MANUFACTURING
COLLEGE STATION, TEXAS
Electric Stimulator 350,
Koch-Britton 250
Low Voltage Simulator: 75-LV

BROCO/ALCO
DIV. OF ALCO FOOD SERVICE
EQUIPMENT CO.
BELoit, WISCONSIN
Deep Fat Fryer: 1600

BRODRENE GRAM A/S
VOJENS, DENMARK
Automatic Rotary Freezer: "RIA"-

BROOKLYN HEIGHTS MACHINE CORP.
CARTHAGE, MISSOURI
Conveyors: FG-7-3690 & FG-7-36,
FG-7-3013, FG-7-3010,
FG-9-3017, FG-9-3018,
FG-9-306, FG-7-3090R,
FG-7-3090L,
Packing Table: FG-PT-369,
FG-PT-309, FG-PT-149,
Flour Reclaiming System: 2274

BROOKS & PERKINS, INC.
LIVONIA, MICHIGAN
Tote Box: R1301W, R1305W,
R1307W, R1310W, R1315W,
R1319W, R1323G, R1323W,
R1324G
Tote Box Lid: R131W, R1316W,
R1320W, R1326G
Storage & Shipping Drums:
R1212G, R1212W, R1225G,
R1225W, R1232G, R1232W,
R1245G, R1245W, R1250G,
R1250W, R1255G, R1255W,
R1231G, R1249G
Drum Lids: R1213G, R1213W,
R1226G, R1226W, R1256G,
R1256W, R1251W, R1251G
Bulk Containers: R1121GP,
R1123GP, R1119G, R119B
Bulk Container Lid: R1122W,

Manufacturer or Distributor and Type and/or Model

RI 124G, RI 120G	Nest Pac Meat Lugs: 18- Net Pac Tote Bins: 18-524; 18-488	Pork Skin Fryer: RDF-400 Pork Skin Rendering Cooker: 1200
<u>ARTHUR S. BROWN MFG. CO.</u> <u>TILTON, NEW HAMPSHIRE</u> Belts (Food Contact) White (Cotton Carcass): L-415 White (Dacron-Cotton Carcass): L-434 (Edges sealed with acceptable compound.)	<u>BUDD CO. POLYCHEM DIVISION</u> <u>PHOENIXVILLE, PENNSYLVANIA</u> Rigid Plastic Belting (Packaged Product Only): SC- Rigid Plastic Belt "Mod-U-Flex": 35 (Packaged Product Only) Rigid Plastic Belt "Mod-U-Grid": 36 (Food Contact) Snap-on Rigid Plastic Belt: ...SC..., ...SC..., ...NSC..., ...NSC..., ...RC..., ...RC..., ...RCT..., ...RCT...,	Screw Lift: SL-83 <u>B. H. BUNN COMPANY</u> <u>LAKELAND, FLORIDA</u> S/S Dry Rendering Unit: HAR Packaging Machine Meat Tyer: M-10, M-16MR
<u>WILLIAM BROWN COMPANY INC.</u> <u>PHILADELPHIA, PENNSYLVANIA</u> Bone Chip Remover: 1167	<u>BURDETT MANUFACTURING CO.</u> <u>BRIDGEVIEW, ILLINOIS</u> Kettle: L600	<u>DALLAS, TEXAS</u> Vertical Bag Tyer: VB2L, VB2R
<u>BRUENDLER, A.G.</u> <u>BUTTIKON, SWITZERLAND</u> "Conti-Cut" Cutter Mixer CVL/2 "Turbo-Cut" Emulsifier VL-G10-101-1	Belting (Food Contact); White Hing Chain 150 HRT-...; Plastic Chain Belt (for direct product contact): Model 200 PR	<u>T. J. BURNETT</u> <u>MURRAYVILLE, GEORGIA</u> Breast Deboner: TB 150 Deboner: TBW-250 Thigh and Leg Deboner: GB-100
<u>BUCKET ELEVATOR COMPANY</u> <u>CHATHAM, NEW JERSEY</u> Corra-trough Belting: DA-1 Bucket Elevator (For Dry Prod- uct Only): V-4	<u>BUFFALO WEAVING AND BELTING CO.</u> <u>BUFFALO, NEW YORK</u> Belts (Food Contact) Golden Bison: S2W, S3W, S4W Sanveyor: P-90, P-135, P-260, P-390	<u>BURRELL BELTING COMPANY</u> <u>SKOKIE, ILLINOIS</u> Belts (Food Contact): WB152F, WB153F, WB154F, Hygene 3, Hygene 5, WB152C, WB153C, WB154C, GB153C, BB153C, DS152C, DS153C, DS152TC, WB153TC, White Hycar WB152F-A, WB153F-A, WB154-A, WB152C-A, WB153C-A, DS152C-A, DS153-A, Hygene-3A, Hygene-5A, Green Hycar GB153C-A, Tan Koro seal 2 plly, 3 plly, white Koro seal 3 plly, Smooth PolycooI Tan White Polytex: DS92C, DS92RC, DS93C, DS93RC, DS92TC, DS93TC, P50C, P80C, SP93C Belts (Food Contact): CC-60, 2C-100, SP-92C, SP-3
<u>BUCKHORN MATERIAL HANDLING GROUP</u> <u>CINCINNATI, OHIO</u> Meat Dolly: 34- Plastic Meat Trays: 18-465, 18-467	Tote Boxes: 09-...; Tote Box Lids: 10-...; Meat Lugs: 01-...04-...; 07-..., 11-..., 17-...; 18-...;	<u>ROBERT F. BULLOCK, INC.</u> <u>CONYERS, GEORGIA</u> Pork Skin Pellet Popper: 1200 Pellet Feed Hopper: 80 Cooking Oil Holding Tank: 80 Heat Exchanger: 4 Pork Skin Breaker: PSS-82 Plastic Drums: 21-... Plastic Drum Lids: 21-... Product Cart: PTC-500

BUTCHER'S FRIEND PRODUCTS
DES MOINES, IA
Sausage Linker: 2001

B&W METALS COMPANY, Inc.
FAIRFIELD, OHIO
Meat Ball Cut-off Machine:
MB-1-22

C

CADILLAC PLASTIC & CHEMICAL
BOSTON, MASSACHUSETTS
Cutting Boards: w/Petrothene
LB - 733, Plexiglas G
Unshrink

CALLAHAN AMS MACHINE COMPANY
DIV. OF VERMONT MARBLE CO.
PROCTOR, VERMONT
Closing Machine: 13IV
Can Seamer: 127 1/2, 227-SV,
527-SV

CAM INDUSTRIES
KENT, WASHINGTON
Wrapping Machine: "Flowrap" A

CAMBRIDGE WIRE CLOTH COMPANY
CAMBRIDGE, MARYLAND
S/S Belt (Food Contact):
San-i-Grid, 2688, CAMBRI-LINK
S/S Belt (Food Contact):
B-48-52-18, B-18-16-12
S/S Belt (Food Contact):
1" X 1" Regular Duty Flatwire,
3/4" Pitch Cam-Grind
S/S Belts (Food Contact):
1/2" X 1/2" True-Half Flatwire,
1/2" X 1" Regular Duty Flatwire,
1/2" X 1" Extra Heavy Duty
Flatwire,
1" X 1" Extra Heavy Duty
Flatwire, Cam-Grid w/Mesh
Overlay

CANTRELL MACHINE COMPANY INC.
GAINESVILLE, GEORGIA
Poultry Killer: RW-1, MK-3
Drain Conveyor: DC-100-
Poultry Chiller-Windmill
Unloader: WV-100-
Cut-up Conveyor: CC-100
Belt Conveyors: TC-100-
CC-100- . . . , FC-100- . . . ,
DD-100- . . . , TD-100- . . . ,
Horn Boning Conveyor: HBC-110
Boning Conveyor: HBC-100
Giblet Pump Diaphragm: DGP-400

B-72-68-18
(Food Contact) CAM-Clean Plastic
Belt: C-24
Cam-Clean Perforated Top Belt
(Food Contact): 1696
Belts (Plastic) (Food Contact):
Cam-Clean, Close Rib Cleat;
1665
Cam-Clean, Perforated Top
Cleat: 1704

CAMBRO, INC.
HUNTINGTON BEACH, CALIFORNIA
Containers: DAW08050,
CYCOLACAH-100F
Can-Am Containers, Ltd.
Springhill, Nova Scotia
Rectangular Pail and Lid:
CA-6020

CAN-AM CONTAINERS LTD.
SPRINGHILL, NOVA SCOTIA
Rectangular Pail and.
Lid: CA-6020
Meat Containers: CA-9600-.

CANRAD-HANOVIA, INC.
NEWARK, NEW JERSEY
Gericoidal Lamp (Non-Ozone
Producing): 24700-S
(#94A1 Glass). The lamp
must be used in accordance
with part 7, paragraph
7.16(b) of the "Meat and
Poultry Inspection Manual".

CANTRELL MACHINE COMPANY INC.
GAINESVILLE, GEORGIA
Poultry Killer: RW-1, MK-3
Drain Conveyor: DC-100-
Poultry Chiller-Windmill
Unloader: WV-100-
Cut-up Conveyor: CC-100
Belt Conveyors: TC-100-
CC-100- . . . , FC-100- . . . ,
DD-100- . . . , TD-100- . . . ,
Horn Boning Conveyor: HBC-110
Boning Conveyor: HBC-100
Giblet Pump Diaphragm: DGP-400

Giblet Elevator: GE-200
Packing Bin: PB-200
Stationary Table: ST-100
Giblet Pump: 001
KFC Cut-up Saw: CS-100
Eviscerating Shacklers: CSE-1,
CSE-2, CSE-2-A
Picking Shackles: CSP-4, CSP-4-A,
CSP-4-B

Picking Shackle, Combination
Turkey: CSP-5

Gizzard Tumbler Washer: GW-700
Giblet Pump Air Operated: AGP-300
Lazy Susan Packing Table: LST-300
Parts Boning Conveyor: HBC-110-P
Table Top Conveyor Turns:
TT-90, TT-180, TT-S
S/S Meat Carrier: MC-104
S/S Water Changer: WC-100 and
WC-200

Wing Master: WM-400
Poultry Skinner: CPNS 100,
Breading Machine: CBM-300
Line Divider: LD-101
Dewaxer: DW-605
Viscera Harvester: EH-15,
EH-20

Gizzard Defatter: DF-1
Poultry De-Icing Scale w/Platform
Hanging Bin: HB-1
Tripie Deck Belt Conveyor: TD-200
Vat Dumper: HVD350 SS
S.S. Poultry Scalder: SS-200
Auger Chillers: CA-6-1,
CA-8-1 (Ice), CA-6-R,
CA-8-R (Refrigerated)
Giblet Chillers: 101, 102,
103, 104
S/S Refrigerated Giblet
Chillers: 101R, 102R, 103R,
104R

Vacuum Tumbler: VM-1
Adjustable Inspection Stand:
ALS-1

Cut-up System: 85-1
Consisting of-Wing Gutter:
06-04-01, Horizontal Bird
Halving Machine: HM-651
Leg Separator: LS-691

Drumstick/Leg Unloader:	GS-111	Eviscerating Line Shackle:
06-38-01	Hock Picker: HP-1	RBES-304
Eviscerating Machine:	Automatic Bird Bagger: BB-1,	Kill Line Shackle: BKS-304
Apollo-72, Apollo IV, U80	PM-80,	Picking Machine: CH-6/; CE-6/.
*Manual positioning of viscera for inspection necessary. (Surfaces of machine contacting carcasses must be sanitized between each use with 180° F. water or solution of 20 ppm residual chlorine at point of use.)	Screw Chiller 111: MSC-11 Inside/outside Final Bird-washer: BW-2 CO2 Tunnel: ZT-1 Weighing System: Mark 1 (Consisting of-Weighing Machine: HB-83, Line Clearer: LC-101, Weighing Shackle: WS-101)	Automatic Poultry Killer: WAK-101
Disc Pickers: JM-1, JMKD-1, Broiler Unloading Station 180°. US-Z	Weight Distribution System: WG	Hand Gizzard Peeler: 71RAP Inside Outside Final Bird Washer: Mark 11
Poultry Scalding SC-1	Poultry Cut-up Saw: MSC-1	Auto-Cone Breast Deboning System: CCCD1
Automatic Electric Waterbath Stunner: AS-Z (Water level must not exceed 1 1/4" depth above screen.)	CD6000 Gizzard Harvester: NS-1	Gizzard Harvester: M-1
Automatic Vent Cutter: VC-11	Whole Breast Filleting Machine: BFM-681	Leg Processor: LP-1
(Surfaces of machine contacting carcass must be sanitized with 180° F. water or solution of 20 ppm residual chlorine at point of use.)	Final Inside/Outside (14 Unit) Bird Washer: F10-515	Cone Deboning Wheel:
Automatic Pre-Stomach Machine: PS-11 (Personnel must be provided to trim portions of digestive tract not removed by the machine and must be in addition to the auxiliary peeler.)	Scale and Packout Conveyor: SPC-682	CCBD-15
Reprocessing Station w/Chlorinator: S.T.-1	Dewatering Tumbler: DT-2	Turkey Oil Sac Cutter:
Broiler Unloading Station: AD-1, AD-2	Automatic Head and Wind pipe Puller: HP-2	GAOS-200T. (If used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180° F. water or a solution of 20 ppm residual chlorine at point of use.)
Neck Skin Cutter: MS-1	"Graham" Automatic Neck Breaker: GANB-100	CCBD-T (Suspended from ceiling).
Automatic Opening Cut Machine: "Jupiter" 111 (Surfaces of machine contacting carcass must be sanitized between each use with 180° F. water or solution of 20 ppm residual chlorine at point of use.)	Automatic Eviscerator (Manual positioning of viscera for inspection necessary): Mark 4, Mark 5	Neck Skin Machine: NS-1001
Automatic Opening Machine: ABU-313	(Surfaces of machine contacting carcasses must be sanitized between each use with 180° F. water or a solution of 20 ppm residual chlorine at point of use.)	Gizzard Defattting Machine: NGW-1C
Front Half Portioning Machine: PFMBP-1A	Breast Fillet Compressor: BFC-1	Automatic Opening Machine: Mark 111, "Mark" 111-.. (Surface of machine contacting carcasses must be sanitized between each use with 180° F. water or a solution of 20 ppm residual chlorine at point of use.)
Gizzard Tenderizer: GTM-100 Rear Processing Machine: PRMLP-1A	Front Half Portioning Machine: Mark 111, "Mark" 111-.. (Surface of machine contacting carcasses must be sanitized between each use with 180° F. water or a solution of 20 ppm residual chlorine at point of use.)	Thigh Drum Processing Machine: PTDPMLS-1
Thigh, Drum Processing Machine: PTDPMLS-1	Automatic Parts Machine: APM-22	Automatic Cut-Up Machine: CB-80
Automatic Parts Machine: APM-22	Automatic Cut-Up Machine: CB-80	

Manufacturer or Distributor and Type and/or Model

Picking Machine: NP-.../. Saddle-Cut Machine: PSCM-HM-100 Automatic Wing Portioning Machine: 6000 Automatic Neck Breaker: "Mark" 16	Snow Hoods WC-... CO2 Snow Hood: SH6-C1.... CO2 Snow Hoods: 6C-..... 6AC-..... Shackle: ICS-312-2 Automatic Breast Fillet Machine: 1200 S. S. Poultry Scalder: PSHE-4200 Over/Under Cone Deboning Conveyor: OU-CD-18 Giblet Wrap Machine: "STS"-3 Automatic Cropping Machine: ACM-510 (Surfaces of machine contacting carcasses must be sanitized between each use with 180°F. water or a solution of 20 ppm residual chlorine at point of use.) Neck Breaker: CNB-14 (If use prior to inspection station, surfaces of machine contracting carcasses must be sanitized between each use with 180°F. water or 20 ppm residual chlorine at point of use). Automatic Neck Breaker: ANB-505 Automatic Wing Portioner: 6000 Final Vacuum Machine: FCM-500	Snow Horns 1-037-0509 (4 1/2" Dia) 1-937-0015 (5" Dia) 1-937-0016 (6" Dia) 1-937-0017 (8" Dia) 1-937-0018 (10" Dia)
CARDINAL SCALE MFG. COMPANY WEBB CITY, MISSOURI	Scales (w/ S/S Platform and a suitable stand): 2100 S/S, 2200 S/S S/S Scales: EF-...-...S Detecto Scale: OU-...-...S Checkweigher Scale: 102 Scale: PX-6, AP	CARNITECH A/S (KOPPENS Industries) STONE MOUNTAIN, GEORGIA Column Loader: L..., L... L...-3US
CARDOX CORPORATION COUNTRYSIDE, IL	S/S Freeze Cabinet: Zip- Freeze	J. A. CARRIER CORPORATION BURLINGTON, MASSACHUSETTS Filler Machine
CARDOX CORPORATION DIVISION OF LIQUID AIR CORPORATION SAN RAMO, CALIFORNIA	CO2 Snow Hoods: 2164, 6164E D-1-37-0524-61, J-100, J-200 JH-100, JH-200, JIH-200, 1-974-0004 CO2 Pelletizer: D-47650, H-300-SS, R-1000-2AL, R-300-SS	CARSON INDUSTRIES LAVERNE, CALIFORNIA Combom Bin: Titan Super W.R. CARY ENGINEERING, INC. OZARD, MISSOURI Carcass Washer: 7500 Head Washing Cabinet: D-3500
CAPITAL INDUSTRIES, INC. SOUTH ST. PAUL, MINNESOTA	Ultra Freeze Tunnel: 1-55-003-..., 1-55-0001A-..., 1-44-0003-..., 1-55-003-... 1-55-001A Cyclone Snow Separator Hood; DI-974-0006, Impactor & Box Nozzle DI-974-0008, 0006 w/ Impactor Fl. Nozzle DI-974-0019 0006 w/2 Impactors & Fl. Nozzle DI-974-0018, 0006 W/2 Impactors & Box Nozzle DI-974-0006	CASA HERRERA, INC. LOS ANGELES, CALIFORNIA Masa Extruder: C500-100 Corn Grinder: C20100 Tortilla Oven: C70100 Cooling Conveyor: CC80000 Double Flour Tortilla Head: DFTH 60000 Tamaile Extruder: XTC 500100 Double Flour Tortilla Elevator: DFTE 60500 Dough Mixer: M30100
CARBONIC INDUSTRIAL CORPORATION LOGANVILLE, GEORGIA	Freezer: Spiral (Acceptance applies to the conveyor only. Each installation must be reviewed by the Equipment Branch.) SF-.....	DI-974-0006 DI-974-0018, 0006 Impactors & Box Nozzle DI-974-0006 S/S Freezer Cabinet "Zip-Freeze"

Manufacturer or Distributor and Type and/or Model

CASHIN SYSTEMS CORP. HAUPPAUGE, NEW YORK	"S/S" Scale: LCD-...., HCD-....	Hock Cutter: 1600 Whole Bird Chiller: 7670 Chiller Unloader, Windmill Type: 7670A
CENTENNIAL MACHINE CO. GAINESVILLE, GEORGIA		Mechanical Lung Remover: MLR Tumbler Washer: 7641 Automatic Poultry Eviscerator: 7684 (Manual positioning of viscera for inspection neces- sary. Surfaces of machine contacting carcasses must be sanitized between each use with 180° F. water or 20 ppm residual chlorine at point of use.)
Chitterling Chilling & Finishing Machine: C-300C		Solenoid Activated Hand Wash Valve: 7685
Checkweigher: 310		Automatic Head Cutter: 7610 Head and Wing Scalders: 7624-A
Bacon Weigher: 1027		Giblet Wrap Machine: 7690
Cardboard Dispenser: 1026		Poultry Cut-Up Shackle: 01
Takeaway Conveyor: 312		Neck Conveyor: 7697
Weight White Convey System: 1132		Giblet Pump: 41
Heart Slasher Washer and Chiller		Poultry Parts Skinner: 720 M-P-S
Chitterling Cleaning Machine: 44		Automatic Gizzard Feeding System: 7683
Stomach Cleaning Machine: 88		Crop Puller: 7686 Neck Puller: 7635
Heart Slasher & Washer: C-200 H		Counter Rotary Picker: 76-100 Halving Machine: 6500 Leg Processor: 7698
Combination Deslimmer, Scalders,		Front Half Cut-Up Machine: 7697
Chiller: C-100S		Gizzard Puller: 1-1956 (Surfaces of machine contacting carcasses must be sanitized between each use with 180° F. water or 20 PPM residual chlorine at point of use.)
S/S Inclined Conveyor: B-100		Automatic Poultry Stunner: 7699
Slicer: PEC Series 1, PE		Note: (Stunner is not to operate without the perforated grill permanently installed in such a manner that the water level is 1/4 inch above the grill surface.)
Series 2, PEC Series 3		
Hold-Down Assembly for Slicers, 3508		
Slicer: CCS-1		
Manual Dispenser: 1125		
2-Track Takeaway Conveyor: 1127-0001		
Grader Interleaver System:	4027	
Single Track Take-Away Conveyor: 1228		
Continuous Feed Bacon Slicer: 3027		
Semi-Automatic Bacon Press: 5000		
Bacon Press (Automatic): Dan-D:5050		
CASSO-SOLAR CORPORATION ALLENDALE, NEW JERSEY		
Solar Cooking Oven		
CAYINNESS WELDING SAN ANGELO, TEXAS		
Hide Puller: AB-30601		
CCI SCALE COMPANY VENTURA, CALIFORNIA		
S.S. Scale: .CD-...., HCD-20008		
		Automatic Gizzard Spitter: 730

Manufacturer or Distributor and Type and/or Model

Automatic Crop Puller: 7686-180	<u>C & G METAL PRODUCTS MFG. CO.</u> <u>CHICAGO, ILLINOIS</u> Qx-Tail Washer	HT-1000
<u>CENTRAL MARKETING, INC.</u> <u>LAKewood, COLORADO</u> Wiener Grill Scoring Machine: CM-3	<u>CGZ ALIMEC SPA</u> <u>PARMA, ITALY</u> Ham Press: PEC/2SF	<u>CHALLENGE-COOK BROTHERS, INC.</u> <u>INDUSTRY, CALIFORNIA</u> Vacuum Meat Tumbler: MP-10 Vacuum Meat Tumbler: MP-5 Vat Dumper: LD-20 Vacuum Meat Tumbler: MP-3, MM- Loading Chute: LC-3 Loading Device: LD-22, LD-1
<u>CENTRICO, INC.</u> <u>NORTHVALLE, NEW JERSEY</u> "Westraia" Separator: SA-...-36-... SA-...-076, SA-...-37-..., SA-...-177, SA-...-... SA-...-...-SB-...-... SC-...-...-...	<u>CHAD, INC.</u> <u>OLATHE, KANSAS</u> Beef Head Washer: HW-1000-1, HW-1000-2 High Pressure Hock Washer: HPH-2000 Beef Carcass Washer: BW-1000, BW-2000, BW-1500, BW-4000 Hog Neck Washer: NW-1000 S/S Smokehouse Trees: Single Post 1, Double Post 2 Picnic Scrubber: PS-750, PS-1000 Hog Carcass Washer: HCW-1000 Hock & Front Shank Washer: HFSW-100 Beef Foot Washer: BFW-1000 (Back up person required for inspection of finished feet)	<u>CHAMPION MACHINERY COMPANY</u> <u>JOLIET, ILLINOIS</u> Duo-Flex Mixers: 200DA, 300DA Mixer: " ", 140 <u>CHASE LEATHER PRODUCTS</u> <u>FALL RIVER, MA</u> Belts (Food Contact): Betalon T07, T10, TT12, TT25, TT25, 3T30, Belts Food Contact: Betalon T 13/B, TT 18, T04 Belt Packaged Product: Betalon T05
<u>CENTURY 21 MERCURY CORP.</u> <u>ENGLEWOOD, COLORADO</u> Vent Cutter: Century 21	<u>CERVIN ELECTRIC COMPANY</u> <u>MINNEAPOLIS, MINNESOTA</u> Poultry Stunner: Stun-O-Matic Vent Cutter: VC	<u>JOHN CHATILLON & SONS</u> <u>KEW GARDENS, NEW YORK</u> Hanging Scale: ...28ASDD-PL, 24ASDD-PL Bench Platform Scale: BP-..-PL-..-T-SS, BP-..-..-T-SC, BP-..-PL-..-DT-SS, BP-..-..-DT-SC, Model BPMSS/s Table Top Scales: "Favorite"
<u>CESCO MAGNETICS</u> <u>ROHNERT PARK, CALIFORNIA</u> S/S Magnetic Traps: 103, 104, 105, 120 S/S Magnetic Sausage Traps: 190SS, 195SS, 196SS S/S High Pressure Magnetic Trap: 150SS S/S Magnetic Plate: "Sanitary" S/S Magnetic Traps: "Magtrap" 105	<u>CHERRY-BURRELL ANCO/VOTATOR</u> <u>DIVISION</u> <u>LOUISVILLE, KENTUCKY</u> (FORMERLY CHEMETRON PROCESS EQUIPMENT) CHEMETRON FOOD EQUIPMENT ALLBRIGHT-HELL CO.) Continuous Frank System: 1400 Head Flush Cabinet: Rotary, 731 Bacon Slicer: 827, 827-S, 827-CS	<u>Flowmeter: WS5-...-WE5-...</u> Sanitary Level Probes: D Series, B-07-J
<u>C. E. INVALCO</u> <u>TULSA, OKLAHOMA</u> Cryo-Compressed Extruder: BJ-100	<u>Head and Tongue Spray Cabinet:</u> CAS-1000	<u>Head and Tongue Spray Cabinet:</u> NWP-1000 Beef Carcass Prewash Cabinet: CPW-1000 (To be used with an acceptable Quality Control program approved by Slaughter Inspection and Standards Div. Technical Services) Carcass Spray Cabinet: CAS-1000

Pickle Injector: 991-B, 991-H, 992-E, 992-F, 1191-B	Hog Jaw Puller: 22	S/S Edible Cooker: 1500
Hog Viscera Inspection Table: 736, 17-A (Sanitized with 180° F. water.)	Pickle Injector (Bone-In): 1096	Bacon Press: 1411
Stationary Small Stock Inspection Table: 588	Hog Stomach Skinner: 860	S/S Edible Cooker: 1500
Cambreli Cord Cutter: 594	Heart Slasher: 1185	Slicing System: Model I "Anco"
Gambrel Push-Off: 1194	Continuous Vacuumizer: 1402-C	3000
Belly Trimming Knife: 1192	Bacon Forming Press: 111-S.	Consisting of:
Grinder: 766	1111-AS, 1211	Side Trim Knife: 3017
Sausage Meterine Device: 1023	Hog Dehairing Machine: 904,	Continuous Slicer: 3027
Lard Measuring Filler: 1077	905, 906	Weight System: 3037
Saw: 102	Rotary Meat Cutter: 635-A	Carboard Dispenser: 3047
Hide Puller: 111 <i>b</i>	Offal Washer: 971	Checkweigher: 3057
Stomach Inspection Ring: 861	Perforated Top S/S Tables: 1273 & 1274	Reject Conveyor: 3067
Viscera Separating Table: 736-A	S/S Top Tables: 1264, 1271 & 1272	Make Weight Conveyor: 3077
S/S Flight Conveyor Table: 844-F	S/S Tables (Portable): 1275 Tables: 844-D, 728-A, 728-B, 1271-A, 1271-B, 1267, 1273, 1265	Heat Exchanger (Scraped Surface: 3SSHE, 4SSHE, 6SSHE
Side Splitting Conveyor: 844-B	Screw Conveyor: 1081E	CHEMETRON PROCESS EQUIPMENT, INC. LOUISVILLE, KENTUCKY
Continuous Vacuumizer: 1402-C-1	S/S Smokehouse Tree: 422-S	Formerly Meat Packers Equipment
Lard Filler: 1077, 876, 877	Sheep Pellet Puller: 1187	Ham Mold Unloader (Dual): 121
Hog Scalding Tub: 779	S/S Vat: 1208	Ham Mold Unloader (Single): 120
"Anco" Cold Cut Stacker: 834	Hog Break-Up Table: 842-A	Ham Former: 404, Stuffer (Speed-King): 413, Rail Hoist (MEPACO): 510
"Anco" Cold Cut Slicer: 832-S, 832-MS, 1432	Belly Roller: 513	"MEPACO" Formulating Scale
Fat Wash Box: 21	Stationary Boning Table: 751-A	Conveyor: 184-A
Hog Neck Washer: 786	Fat Hopper w/Auger: 1295	Loaf Mold: 807-PL, Ham Mold: 813-SH
Tripe Umbrella: 45	Hog Washer: 34	Loaf Pan: 877
Shoulder Cutter: 560	Boning Table: 844-E, 844-F	Mixer-Blender: 170
Beef Viscera Table: 1059 (Sanitized with 180° F. water.)	Conveyor: 1278, 1428, 1279, 1283	(standard and vacuum) Conveyor (Screw Type): 185-1, 185-TA
Small Stock Viscera Table: 17/94/850 (Sanitized with 180° F. water.)	Take-away Conveyor: 1433 "Separmatic" Mechanical Deboner: ANCO 1600	Loader (Screw Type): 105, 413, 415
Bacon Packing System: 828	Paper Dispenser: 1427	Stuffer (MEPACO): 117
Hog Cutting Conveyor: 842	Hog Head Workup Table: 1266	S/S Screw Conveyor: 173, 185-1, 185-11, 185-12
Belly Roller: 787	Hog Polisher: 774	S/S Slat Conveyor: 175
Sausage Table: 277	Jowl Roller: 845	Dual Mold Stuffer: 108-A
Paunch Tables: 981, 982	Lard Cool Roll: 210-S	Stockinetter (MEPACO): 102
Side Splitter Table & Pedestal: 797	Hog Stomach Table: 735	Boning Conveyor (MEPACO): 181
Hog Head Conveyor: 851	Cambrelling Table: 12	Belt Conveyor (MEPACO): 211-A
Slicer: 827-C, 827-E, 827 MS	S/S Trimming Conveyor: 844A	Dumper: 519
Cattle Jaw Puller: 480	S/S Auger Conveyor: 1282	Mold Cover Press: 114, 112, 116, 126
Hog & Sheep Head Splitter: 562	S/S Chilli Tank: 1221	
Cattle Dehorner: 980	Galvanized Chilli Tank: 1222	
"Pneu-Draulic" Head Splitter: 1092	"ANCO" 3-Track Take Away Conveyor: 1227	
	Bacon Pickle Injector, 1292-B, 1391-B.	

Manufacturer or Distributor and Type and/or Model

Rotating Trays:	201, 238	Series 200TCGF: 3, 5', 6, 10, 14, Series TCGF: 2735, 6530, 8323, Series 100TCK: 5, 6, 8, 10	Belts (Food Contac): CW-90-COS, CW-90-CBS, CW-120-COS, CW-120-CBS, GWH-1, GWH-2, UFB-1, UFB-2
Lift Dumper:	523	Packaged Product: Series TCGF: 8430, 8915, 9013, Series TCK: 1589, 1590	Belts (Fully Packaged Product): Surface Codes: 1, 5, 10, 11, 12, 13, 20, 37A, 46, 46A, 53, 57, 58, 59, 60, 62, 65
Loaf Mold Filler:	560	Microwave Belts (Food Contact): Series TCGF-8915, TCGF-9013, TCK-1589, TCK-1590	Belts (Fully Packaged Product): CW-90-N, CW-120-N, MNG-1
Tripe Washer S.S.	436		
Sausage Meat Truck:	250		
Ham Soaking Truck:	270		
Soaking Tank:	272		
Ham and Bacon Wrapping Table:	135		
Wrapping Table:	136	<u>CHEMPRENE INC. DIV. WITCO CORP.</u>	<u>CEDAR RAPIDS, IOWA</u>
Utility Table:	142	Belts (Food Contact): (Cotton carcass belts have edges sealed with approved sealant.) Fabric Codes (All Belts) - 2, 3, 4, 6, 15, 16, 23, 30, 34, 46, 60, 78, 79, 81, 90, 91	Thermutator (Heat Exchanger): 624-L, 624-S, 648-L, 648-S, 648-DE, 672-L, 672-S, 672-DE
Sausage Stuffing Table:	150	Surface Codes -	Super Thermutator - Swept Surface Heat Exchanger: 624-DE
Stuffing Table (Streamlined):	151	Nitrile (NBR) White: 2, 3, 3A, 4, 4A, 9, 14, 15, 16, 17, 18, 23, 24, 31, 33, 34, 42, 47, 48, 49, 69# (#white only)	Flexiflo Pumps: O-F, OH-F, Aro-Vac Flavorizer: AVAS-SH2, AVBS-SH2, AVA, AVB, AVC, No-BAC MODELS B, C, D&E
Stuffing Table (Conventional):	152	Nitrile (NBR) Black: SAME AS ABOVE	Air Operated Valves: Series 61, 62 & 68
Pumping Table:	160	Nitrile (NBR) Tan: SAME AS ABOVE	Air Operated Aseptic Valves: Series 91, 92 & 98 (with Q or threaded ferrules)
Boning Table w/Cutting Boards:	155	Nitrile (NBR) Green: SAME AS ABOVE	Plate Heat Exchanger: EWMS, EI, EIS, ES, EUS, SXI & SXLAS
S/S Surge Hopper:	526	PVC White: SAME AS ABOVE	Agitator, Long sweep: 1
S/S Formulating Table:	179-T	PVC Black: SAME AS ABOVE	Agitator, Paddle: 2
Dual Loading Forming and		PVC Tan: SAME AS ABOVE	Homogenizers (Standard Sanitary): Steller Series... SS-....-VBR
Stuffing Machine:	107	PVC/NBR White: SAME AS ABOVE	SS-....-SGR
Self Feeding Grinder Hopper:	525	PVC/NBR Black: SAME AS ABOVE	SS-....-TGR
Surge Hopper:	524	PVC/NBR Tan: SAME AS ABOVE	Homogenizers (Asceptic): No Bac Steller Series... No Bac SS-....VBR
S/S Spice Mixer:	552	Butyl (IIR) White: SAME AS ABOVE	No Bac SS-....SGR
Rotary Ham and Bacon Washer:		NBR/Teflon White: 21	No Bac SS-....TGR
Mold Cover:	807-SL-P, 807-DL-P,	NBR/Teflon Tan: 21	High Pressure Pumps (Standard Sanitary): S3 Series-... S3 Series-....-VBR
813-SL-P,		NBR/Teflon Dark Tan: 21	S3 Series-....-SGR
Pickle Injector:	1591-B	NBR/Teflon Light Green 21	S3 Series-....-TGR
Bacon Press:	1411	PVC (TP) White: 3, 14	
Loader Screw Type (Standard &		PVC (TP) Tan: 3, 14	
Vacuum):	105		
Vacuum Stuffer:	105V		
Bacon Slicer:	827, 827S, 827CS		
<u>CHEMFAB MATERIALS TECHNOLOGIES DIVISION</u>			
NORTH BENNINGTON, VERMONT			
Food Contact Belts: Series			
400TCGF: 10, 14, Series			
100 TCGF: 3, 5, 6, 10, 11,			
14, 5 Flex, and 10 Conductive,			
Series 300 TCGF: 3, 5,			
			HD6 Series 400

Manufacturer or Distributor and Type and/or Model

HD6	SS-...-VBR	Hot Water Cook Tank:	CHUBCO OAKLAND, CALIFORNIA
HD6	SS-...-SGR	D_WC_D...; D_WC_S...;	SuperIo Convectione Oven: L-MP
HD6	SS-...-TGR	Chi TI Shower, Tunnel I:	
SP2, SP3, SSP, SFP		T BS D...;	
High Pressure Pumps (Asceptic):		T BS S...;	
No Bac S3 Series...		S.S. Blender: 0-4	CINCINNATI BUTCHERS SUPPLY
No Bac S3 SS-...VBR		Plate Heat Exchanger: H-35-FS	CINCINNATI, OHIO
No Bac S3 SS-...SGR		Tumbler/Chiller: TC...; -..	Hog Viscera Inspection Table: 79
No Bac S3 SS-...TGR		Red Water Chiller: RW-	Pan Sterilizer: 142
No Bac HD6 Series 400		Rotary Strainer: RS-	Hog Polisher: 77-A
No Bac HD6 SS-...VBR		Cooker: P-...;	Hog Inspection Tables: 81 & 81A
No Bac HD6 SS-...SGR			Head Flush Cabinet: 138
Thermomixer With Agitator			Hog Head Work-Up Table: 137
Dual 5			Fat Wash Box: 85
Processing Vat:	PV-50, PV-100	Soft Meat Attachment: .C	Permeator: 246, 247
Scraper Agitator:	6		Scaling Tubs: 24, 25, 30, 131
Butterfly Valve:	100-BV		Snout Puller: 95-US
Bridge and Cover Cone Bottom:			Head Flush Booth: 5006-US
EPCB			Heart Slasher & Washer: 1000-US
Bridge and Cover Flat Bottom:			Hog Head Splitter: 126-US,
EPB, WPB			127-US
Dome Top Flat Bottom:	EPD,	White Hycar COS 2 ply, 3 ply,	Beef Viscera Conveyor Inspection Table: 376-US
WPD, SP		4 ply, 5 ply	Grinder: Regular and Super-Feed, 525-US
Dome Top Cone Bottom:	EPC,	Black Hycar 2 ply, 3 ply,	"Boss" Rotary Meat Cutter: 470-U
SPC		4 ply, 5 ply	"Boss" V-Type Scalders: 413-U
Flexflo Pumps:	4A.-F, 4A.-F, 4A.-F, 4A.-F, 4A.-F, 4B.-F, 4B.-F, 4B.-F, 4B.-F, 4C.-F, 4C.-F, 4C.-F, 4C.-F, 4C.-F, 4C.-F, 4C.-F, 4C.-F, 4C.-F, 4C.-F,	Light Duty Dacron-Teflon 2 ply & 3 ply	Hog Cutting Table: 161
Air Operated Valves:	Series	Dacron-Hycar 2 ply & 3 ply	Pluck Trim Table: 475
	81 and 82	Dacron-Butyl 2 ply & 3 ply	Meat Tree (8 Hook): 5-U
		2M8-JU-V5	Mixer: 468V-US
CHESTER-JENSEN COMPANY		Continuous Stuffer: 564-D	Continuous Stuffer: 564-D
CHESTER, PENNSYLVANIA		S/S Receiver: 710-U	S/S Receiver: 710-U
Air Operated Valve:	782	Cattle Hoof Scalders: M-405-U	Cattle Hoof Scalders: M-405-U
"CJ" Cooker-Cooler:	70	Hide Remover: 5023-U, 5023-AU	Hide Remover: 5023-U, 5023-AU
Cook Tank		Trimming Table: 176-U	Trimming Table: 176-U
Walking Beam Chiller:	I, T-...-T-...;	Tripe Inspection Rack: 444-U	Tripe Inspection Rack: 444-U
Screen Tank:	450	Cattle, Calf Head Flush	Cattle, Calf Head Flush
Plate Heat Exchanger:	HMF	Cabinet: 416A-U	Cabinet: 416A-U
Short Gas Flow Chiller:	(For brine or water)	Automatic Hog Cut-down: 159-U	Automatic Hog Cut-down: 159-U
.B-.OT-...;		Belly Roller: 167A-U	Belly Roller: 167A-U
Cooker-Cooler:	70SN100	Lazy Susan (Motorized): 5052-U	Lazy Susan (Motorized): 5052-U
Blender:	0-3	Power Toe Puller: 78-U	Power Toe Puller: 78-U
Brine Chilli Tank:	D_BCS_...; D_BCD_...;	Umbrella Tripe Washer: 394-U	Umbrella Tripe Washer: 394-U
		Head Stand, S/S Head Holder: 418-U	Head Stand, S/S Head Holder: 418-U
CHOICE CUT CORPORATION			
LOVELAND, COLORADO			
Saw:	1000 (Acceptable table or stand to be provided by user.)		

Manufacturer or Distributor and Type and/or Model

Manufacturer or Distributor and Type and/or Model

<u>CLIP-R-TI</u> , CRESTWOOD, ILLINOIS	Spiral "Helix" Filler: CSF-376-... Transfer Conveyor: RTC-373- Pastry Conveyor Line: RT28850 Sheeter: T-1000 Dough Extruder: CDS-40100 Pizza Topping Line: RPL-41600 (Consisting of - Disc Dispenser, Conveyor, and Sauce Dispenser) Transfer Pump: TP-342- Debossing Conveyor: RSL-372- Soft Pie Filling Machine: SPF1...	<u>CONAWAY PROCESSING EQUIPMENT COMPANY</u> , SEAFORD, DELAWARE Pinning and Dehairing Machine 105 Automatic Eviscerator: "Linco" 13-210 (Manual positioning of viscera for inspection necessary.) Surfaces of machine contact- ing carcasses must be sanitized between each use with 180° F. water or a solution of 20 ppm residual chlorine at point of use. S/S Conveyors: 9001, 9002, 9003, 9004, 9005 Poultry Picking Machine: LA-12-270, LA-12-271 CT Chicken Scalder: CLA-12-110 Turkey Scalder: TLA-12-110 Chicken Neck Slitter: CLA-13-330 Turkey Neck Slitter: TLA-13-330 Gizzard Processing Machine: LA-13-390 Automatic Head Remover; LA-13-130 Killing Machine: LA-12-050 Automatic Inside/Outside Final Bird Washer: LA 13-495 Automatic Opening Machine: LA 13-200 (Surface of machine contacting carcasses must be sanitized between each use with 180° F water or a solution of residual chlorine at point of use.) Automatic Poultry Cut-Up Machine: 1(LA 16-9-999) Wrap Giblet Packer: LA-13-450 Automated Lung Remover: "Linco" LA 13-485 Inside/Outside Final Turkey Washer: LA13-498 Automatic Neck Breaker: "Linco" 15-000 Automatic Cropping Machine: "Linco" 14-000
<u>C. LAND W EQUIPMENT CO.</u> , THOMPSON POULTRY, INC., OLALA, KANSAS	Plastic Kill Line Shackle (Natural Color); KL-1 Plastic Eviscerating Line Shackle: EV-1 <u>CLOUDY & BRITTON, INC.</u> , MOUNTLAKE TERRACE, WA. Take-Away Conveyor: TC-001-SS TC-002-SS	<u>COLMATIC CORPORATION</u> , LONG ISLAND CITY, NEW YORK "Maxivac/Maxipak" Vacuum Packaging Machine: B-... Automatic Pickle Injector WS-... Vacuum Packaging Machine: "VACUMAT"-....
<u>COBON PLASTIC CORPORATION</u> , NEW JERSEY	Piston Filler: Fulfilo Fat Frying Filters: 15944- FF30A48AFB, 15950-FF30A60AFB, 15941-F36A72AFB	<u>COLUMBIA PRODUCTS CO.</u> , SANTA ANA, CALIFORNIA Meat Wash Sink
<u>COLBORNE MFG. COMPANY</u> , GLENVIEW, ILLINOIS	Fried Pie Machine: T-28000-K Infeed Roller Closure Conveyor: LRC-12 Turn Over Machine: T-28400 Piston Filler: Rotary Filler: F-42 Rotary Pie Machine: RO-F-LA-E Dough Portioner: ED Single Head Filler: T-28050 Double Arm Dough Mixers: 180, 245, 360, 530 Dough Roller: DR-B Pizza Dough Roller: P-.., R, P-...L	<u>COMMERCIAL MANUFACTURING & SUPPLY CO.</u> , FRESNO, CALIFORNIA Dewatering Shaker: 1841 Oscillating Feeder Conveyor: 4651 <u>COMMERCIAL REFRIGERATION SYSTEMS, INC.</u> , DENVER, CO S/S Ice Making Machines: MF-1000 w/ice Storage Bin: 4000 <u>COMPRESSION POLYMERS</u> , SCRANTON, PA. Cutting Board: Protect

Manufacturer or Distributor and Type and/or Model

CONFLEX PACKAGING CORPORATION
DOWNTOWN GROVE, ILLINOIS
Wrapping Machine: E-250

CONSOLIDATED PKG. MACHINERY
BUFFALO, NEW YORK
Capem Line Capper: C-2-F

CONTAINER CORP. OF AMERICA
CAROL STREAM, ILLINOIS
Volumetric Filler: 65
Horizontal Carton Machine:
HHC-CCA

CONTAINER CORPORATION OF AMERICA
COMPOSITE CAN DIVISION
ST. LOUIS, MISSOURI
Nitrogen Gas Flush System:
CCAN-10-...

CONTAINER EQUIPMENT CORP.
CEDAR GROVE, NEW JERSEY
Carton Sealer: 3901HA
Semi-Automatic Cartoner: 40HA
Automatic Cartoner: 45HA, 50HA,
55IA

CONTINENTAL CORPORATION
NEWBURYPORT, MASSACHUSETTS
Heat Exchanger: Swept Surface
H-...-H-..., H-...-N-...,
H-...-S-..., H-...-F-...,
H-...-H-..., H-...-N-...,
H-...-S-...

318 PDS--
Meat Filling Machine: 257-MFM-.
"CONOFRESH" Vacuum Packaging
Machine: 3000, 4000, 6000,
9,000

Clincher: 81-C, 5-C
Lift Tilt Bagger: 101
Paddle Packer: MPA (To be used
with product packed in water
or brine only)
Capping Machine: VFLJC, VGLJC
Can Closing Machine: 42DS-5
Lab. Sealing Machine: 3000

CONTINENTAL CARBONIC PRODUCTS,
INC., BEDFORD PARK, IL
Dry Ice Crusher: CCP1-1
S/S Dry Ice Crusher: Row1

CONTINENTAL FLEXIBLE PACKAGING
LOMBARD, ILLINOIS
"Swissvac" Retortable Vacuum
Sealing Machine: DUO-...

CONTROL PROCESS, INC.
WEST CHESTER, PENNSYLVANIA
Conveyor: 752, 752-A
"Inter-Stack" Conveyor: 250

CONVEYORS & DUMPERS, INC.
PARK RIDGE, NEW JERSEY
Barrel Dumper: HD.C..G

COOKSHACK

PONCA CITY, OKLAHOMA

S/S Smoke Oven: 302, 202, 308

COPOLYMER CORPORATION
TORRANCE, CALIFORNIA
Tank: Plastic

CONTINENTAL CAN COMPANY, INC.
CHICAGO, ILLINOIS

Closing Machine: 402-VOC-.,
728 SVC, 334-CR-.,
216VCM-., 306/372-S-1,
738-HCM-1, 312-S-1, 590-HCM,
2004, 23-DS-4, 24-DS-.,
220-VDS-., 318-PDS-.,
400-SVC-., 405-SVC-.,
450-HCM-., 449-HCM-.,
2003-RCM-., 2004-RCM-.,
2006-RCM-., 304-CR-.,
304-CR-R, 334-CR-R,
334-CR-P., 336-CR-.,

CORBETT ENTERPRISES, INC.
WEST HARTFORD, CONNECTICUT
Plastic Box: 48-B
Plastic Lid: 48-L

CORBITT INDUSTRIES

MIAMI, FLORIDA

Checkweigher Scale: SS-II-A

CORY ENGINEERING COMPANY
SEBASTOPAL, CALIFORNIA
Sanitary Hammermill (Disintegrator): M-., M-..

COUNTRY PLASTICS CORP.
FARMINGDALE, L.I., NEW YORK
Curing Vat: Plastic
COUPAX, S.A.
SELLS-SUR-CHER, FRANCE
"Express" Tenderizer, Model
CE-2-100, CE-2-200

COZZINI MANUFACTURING CORP.
CHICAGO, ILLINOIS
Emulsion Mill: AR-901

C & R CUT-UP MACHINE COMPANY
CENTER, TEXAS
Poultry Cut-Up Machine
Turkey Back Stripper: B-3-T-1-2
Chicken Back Stripper: B-3-C-Z
Turkey Single Blade Cutter:
B-2-2
Poultry Cutter: N-1-2, TB-5-2,
B7W-S-2

CREAM CONE COMPANY
COLUMBUS, OH
Filling Machine: Big Drum
VC-1, Big Drum VL-2
Filling Machine:

CRESCENT METAL PRODUCTS
CLEVELAND, OHIO
S/S Instamatic Oven: CJ035E,
4935/34, CX0-4935-.
Welded Rack: 201-...
Roll-in Oven Rack: CXR-4935,
CXR-4935-DA
Convection Ovens: (Gas)
CX0-140-SG, CX0-140-SG-P,
CX0-141-F-SG
CX0-141-F-SG-P, CX0-141-M-SG,
CX0-141-M-SG-P, CX0-142-SG,
CX0-142-SG-P
(Electric) CX0-140-SE-208
CX0-140-SE-220/240

Manufacturer or Distributor and Type and/or Model

CX0-141-F-SE-208, CX0-141-F-SE-220/240, CX0-141-M-SE-208 CX0-141-M-SE-220/240, CX0-142-SE-208, SE-208	8026-A Air Blast Conveyor: 6684-A - 3, 4, 5 Roller Conveyor: 8023 Sealer-Cooler: 6345-B, 6345-A	Table: 8098 Slat Conveyor: 8097 Vacuum Skin Packaging Machine: 8081 Rotary Vacuum Chamber and Closing Machine: 8300, 8310
CX0-142-SE-110/120, CX0-142-SE-T-208, SE-220/240, CX0-142-SE-T-208, CX0-142-SE-T-110/120, CX0-142- SE-T-220/240	Nozzle: 8060, 8061, 8065, 8066	Bag Loader: 8128, 8136, 8301 "Cap-Kold" Package Chiller: 8127
<u>CROWN CONTROLS CORP.</u> <u>NEW BRENNEN, OHIO</u>	Rotary Pack-Off Table: 6680 Vacuum Pouch Machine: 6250-B	Fill Station: 8125 Trough Conveyor: 8126 Powered Bag Loader: 8124 Belted Bag Loader 8129 Meat Loading Horn: 6675 Automatic Infeed System: 8250 Rotary Chamber Vacuum Packing Machine: 8310-..., 8600-..., 8610-..., 8600-..., 8610-... Automatic Bag Loading Machine: 8302A-...
<u>C & S SALES COMPANY</u> <u>CINCINNATI, OHIO</u>	Hot Water Shrink Tunnel: 6536-C, 6536-D, 6536-E, 6536-F, 6536-G, 6543-B, 6543-C, 6543-A, 2900, 6570-A, 6570-B, 6570-C, 6570-D, 6570-E, 8152-1, 3045, 3072C, 106, 8152, 8152-1, 3072B, 6570E-SA1, 6543C	Rotary Vacuum Chamber and Closing Machine: 8300B-...E and 8300-... Bag Loader: 8170 Rotary Vacuum Chamber Closing Machine: 8300-..., 8300B-..., 8300B-...E, 8300B-...V, 8300-...E-1, 8300B-..CS, 8300-24 Stretch Wrap Machine: 2132 Sealer Cooler: 3069D Automatic Dual Filling Station: 8143 Vertical Form, Fill, Seal Machine: 1005A Rotary Vacuum Chamber Pack- aging Machine: 8620- Taped Bag Loader: 8155-1, 8155-2
<u>CRYOCHEM ENG. & FABRICATION, INC.</u> <u>BAYERTOWN, PENNSYLVANIA</u>	Boxing Station: 2950 Vacuum Packaging Machines: 6154-B, 6170, 6170B, 6170A, 8200-., 8200-B-1, 8200-B-2, 8210-., 8132, 8220, VS-44 Conveyors: CA 1, CA 2, CA 3, CB 2, CC 1, CC 2, CC 3, CE, CF, CG, CH, PC, 2939-C, 8109, 8110, 8131- AC8210-111, AC8210-112	Rotary Vacuum Chamber and Closing Machine: 8300B-...E and 8300-... Bag Loader: 8170 Rotary Vacuum Chamber Closing Machine: 8300-..., 8300B-..., 8300B-...E, 8300B-...V, 8300-...E-1, 8300B-..CS, 8300-24 Stretch Wrap Machine: 2132 Sealer Cooler: 3069D Automatic Dual Filling Station: 8143 Vertical Form, Fill, Seal Machine: 1005A Rotary Vacuum Chamber Pack- aging Machine: 8620- Taped Bag Loader: 8155-1, 8155-2
<u>CRYO-CHEM, INC.</u> <u>GARDENA, CALIFORNIA</u>	Automatic Loading Conveyor: 310 & 320	Ham Mold Unloader: 8149 Belted Bag Loader: 8306
Liquid Nitrogen Freezer: 2150, 3150, 4150, 6150	Liquid Nitrogen Freezer: 2150, CO2 Freezer: 10-10C, 2150/CO2 4150/CO2, 6150/CO2, 3150/CO2 Freezer: Tri-Dek Batch Freezer: BF-300-SD	<u>CUMMING POULTRY MACHINERY</u> CUMMING GEORGIA Poultry Killing Machine: 1400
<u>CRYOGENICS CORP. OF AMERICA</u> <u>DALLAS, TEXAS</u>	Liquid Nitrogen Freeze Tunnel: 101A-... Pre-Dip Unit (Single Station):	2-Station Taped Bag Loader: 8099 Rotary Stacking & Bagging
<u>CRYOVAC DIVISION/W.R. GRACE AND COMPANY</u> <u>DUNCAN, SOUTH CAROLINA</u>	Shrink Tank, Ventilated: 6520-A Pre-Dip Tank: BB-2914-6 Wrapping Machine: 2980 Bag Loading Chute: 6659-A Sealer-Cooler; 6345-A, 3069C Vacuumizing & Clipping Machine: 8100, 8101, 8102 2-Station Taped Bag Loader:	

Manufacturer or Distributor and Type and/or Model

<u>D.C. CURTIS, Ltd</u>	<u>ARLINGTON HEIGHTS, ILLINOIS</u>	(Packaged Product Only): MFB-200, MFB-300, MFB-400	CSH-....A
S/S Water Powered Stuffer: V-50, V-100 (Water is not to be recycled in these models.)	<u>CUSTOM METALCRAFT, INC.</u> <u>SPRINGFIELD, MISSOURI</u>	Load Lifter: H2- Lift and Pivot Dumper: LP Truck Dumper: EDB Conveyor: BC-.... Screw Feed Conveyor: SC-.... Storage Bin with Auger: HWA Conveyor: BC-.... Double Bowl Ribbon Blender: DRB Lift Buggy: MB Wire Belt Conveyor: WBC-.... Frozen Block Lifter: BL Drag Chain: CL Single Bowl Ribbon Blender: SRB Tub Truck: UT Power Feed Vertical Screw Conveyor: PFVS Spray Dryer: FBSD Incline Conveyor: PBC Stacking Chiller Tank w/Cover: CTS-.... Chill Tank: CTC-.... Combo Lift Table: LT Filler Conveyor: FC	<u>C. V. I. CORPORATION</u> <u>HOUSTON, TEXAS</u> Liquid Air Freezing
S.S. Water Powered Stuffers: w/water Recirculating Units: V-50 W/XS Recirculating Unit: V-100 W/XS Recirculating Unit (Recirculated water replaced with fresh water every 4 hours and will contain no less than 20 ppm residual chlorine at all times during operation.)	<u>C. V. P. SYSTEMS, INC.</u> <u>LOMBARD, ILLINOIS</u>	Lift and Pivot Dumper: EDB Conveyor: BC-.... Screw Feed Conveyor: SC-.... Storage Bin with Auger: HWA Conveyor: BC-.... Double Bowl Ribbon Blender: DRB Lift Buggy: MB Wire Belt Conveyor: WBC-.... Frozen Block Lifter: BL Drag Chain: CL Single Bowl Ribbon Blender: SRB Tub Truck: UT Power Feed Vertical Screw Conveyor: PFVS Spray Dryer: FBSD Incline Conveyor: PBC Stacking Chiller Tank w/Cover: CTS-.... Chill Tank: CTC-.... Combo Lift Table: LT Filler Conveyor: FC	Vacuum Packaging Machines: A-40, A-100, A-200 Vacuum Gas Packaging Machine: A-300
<u>CURWOOD, INC.</u>	<u>NEW LONDON, WISCONSIN</u>	<u>CYANAMID AUSTRALIA PTY LIMITED</u> <u>HURSTVILLE N.S.W., AUSTRALIA</u> Serosa Splitting Machine: Mark-6	
Glosing Machine: RV-35, RV-50, RV-220, RV-225, RV-C, RV, CG, 300	<u>CYCLO THERM NATIONAL EQUIPMENT</u> <u>COMPANY</u> <u>DENVER, CO</u> <u>Oven:</u> LTC-10, LTC-05, LTC-15	<u>D&D MFG. CO., INC.</u> <u>HOLLY SPRINGS, GEORGIA</u> Conveyor: DD-84 Poultry Cut-up Saw: DD-186 Poultry Shackle: DD-88	
Wrapping Machine: "custom" RT-2000 In Feed Conveyor: 6-14BC, 6-14YBC	<u>CUSTOM SALES CO.</u> <u>CHARLOTTE, NORTH CAROLINA</u> Plastic Cutting Board: Custom Cut	<u>DAPEC</u> <u>CANTON, GEORGIA</u> Automatic Eviscerator (Manual positioning of viscera for inspection necessary): 121042 (surfaces of machine contacting carcasses must be sanitized between each use with 180°F water or 20 ppm residual chlorine at point of use). Mark IV Automatic Eviscerator Mark V (Manual positioning of viscera for inspection necessary. Surfaces of machine contacting carcasses must be sanitized between each use with 180°F water or 20 ppm residual chlorine	
Automatic Loader Conveyor: 6-14AL	<u>CUSTOM STAINLESS EQUIPMENT CO.</u> <u>SANTA ROSA, CALIFORNIA</u>		
Flex-Vac Mark 10 Packaging Machine: MK-X- Flex-Vac Wheel Packaging Machine: 6-12-...., 6-16-...., 6-18-....	Double Agitator Blender: CDB-.... Screw Conveyor: CSC-.... S/S CO2 Blender Cover: C-362 Continuous Cooker: CCS-....-W Single Agitator Blender: CSB-.... Conveyor: CBC-.... Vat Dumpers: CVD-.... GVD-....HL		
Flex-Vac Flat Bed Packaging Machine: 6-14-..., 6-14Y-..., 6-14D-..., FL-120-..., F-180-... Flex-Vac Packaging Machine: TP-....	Tumble Blender: CTB-.... Thermal Processor: CTP-.... Surge Hopper: CSH-....,		
Flex-Vac Vacuum Packaging Machine: S-50 Flex-Vac High Speed Wheel Packaging Machine: 6-18HS-.... Flex-Vac Conveyor: TR-5 Flexible Packaging Machine: Pioneer			
Flexible Packaging Machine: Pioneer MR-430, Pioneer Junior			
<u>CUSTOM FABRICATORS, INC.</u> <u>"Magic Finger" Rod Belts</u>			
<u>WALTHAM, MASSACHUSETTS</u>			

Manufacturer or Distributor and Type and/or Model

at point of use).
 Inside/Outside Final Bird
 Washer: Mark I-1
 Gizzard Harvester: Mark I
 Leg Processor: LP-1
 Gizzard Defatting Machine:
 NGW-1C

Automatic Opening Machine:
 Mark III (Surfaces of
 machine contacting carcasses
 must be sanitized between
 each use with 180°F water
 or a solution of 20 ppm
 residual chlorine at point
 of use).
 Automatic Parts Machine:
 APM-22

Automatic Cut-up Machine:
 APM-22
 Picking Machine: NP
 Saddle-Cut Machine:
 PSCH-HM-1-0

Automatic Wing Portioning
 Machine: Model WM-6000

Automatic Neck Breaker: Mark 16
 Automatic Breast Fillet Machine:
 1200, 1201
 S/S Poultry Scalders:

PSHE-4200
 Giblet Wrap Machine: SYS-3
 Automatic Lung Extractor: 1400

DAIRY AND CREAMERY EQUIP. CO.

KANSAS CITY MISSOURI
 Ham Pumping Table: HP-3060
 Sausage Stuffing Tables:
 S-...
 Wrapping Tables: W-
 Pluck Trim Table: PT-3
 Dump Bottom Buckets: DB-...

DAIRY CRAFT INC.
 ST. CLOUD, MINNESOTA
 Holding Tank: w/Dome Top
 Mix-N-Blast Tank: w/Dome Top,
 w/Flat Top

DAKE CORPORATION
 GRAND HAVEN, MICHIGAN
 Trayvavor: 54-...
 Transfer Pump: 58-030
 Piston Filler 60-040

DALE SERVICE GROUP
 JOLIET, ILLINOIS
 Cuber Perforator: MC-27

DAMROW BROS. COMPANY
 FOND du LAC, WISCONSIN
 S/S Cooker: Steam Jacketed
 Screw Conveyor: CS-30
 Extruder: Ext-E-906
 Single Auger Steam Cooker: 54-..
 Dual Auger Steam Cooker: 54-..
 Dual Auger Feeder: 53-..

C. R. DANIELS, INC.
 ELLICOTT CITY, MARYLAND
 Belts (Food Contact): 7-4801,
 Ezekleen 60-153HC, Teflon
 SuperKleen 60-TSK92H
 Belts (Fully Packaged Product):
 White Waffle Top 60-WT 152N
 White Incline 60-1W93D
 Poly Truck w/Sanitary Drain:
 51-1300 Series
 Poly Truck Lid: 51-125-...
DANIELS MILTONA LOCKER
 MILTONA, MN

Tumbler: AR-500
DANIEL/REESE, INC.
 ROWLETT, TEXAS
 Pork Skin Popper: 101
 Pork Skin Tumbler: 102

J. H. DAY COMPANY
 CINCINNATI, OHIO
 Sanitary Double Arm Mixer:
 SM & SMJ
 Sanitary Ribbon Blender:
 SM & SMJ
 Mixers: ST-SPDM-..., SHT-SPDM-..

DCA EQUIPMENT DIVISION
 JESSUP, MARYLAND
 Extruder: M0104-...
 Breader: M-12
JIMMY DEAN TECHNICAL SERVICES
 OSCEOLA, IOWA
 Eviscerators Moving Platform:
 2126-...
 OLLIVER M. DEAN & SONS, INC.
 SHREWSBURY, MASSACHUSETTS
 Manton-Gaulin Homogenizer:
 300-SE

DEAN INDUSTRIES
 CULVER CITY, CALIFORNIA
 S/S Cooker: 1818G
DEDANSKE MEJERIERS
 KOLDING, DENMARK
 S/S Tumbler: Meat
DE FRANCISCI MACHINE CORP.
 BROOKLYN, NEW YORK
 Demaco Press: 500-S, LAB-2
 Extruder: S-2500
 Ravioili Former: S-12
 Pasta Can Filler: CM-1
 Dough Skin Processor:
 C-600
 Tortellini Machine:
 DF-9
 Sanitary Dough Sheeter:
 SDS-1

DEIDEN INDUSTRIES, LTD.
 BROOKLYN, NEW YORK
 S/S Conveyor: DI-...
C. L. DE JERSEY
 VICTORIA, AUSTRALIA
 Automatic Pancake Machine:
 PCF-150
 Automatic Waffle Machine:
 WCS-3000

Manufacturer or Distributor and Type and/or Model

DELANO CONVEYOR & EQUIPMENT CO.
HILLSIDE, ILLINOIS
 Meat Former: KD-19

DELAVAL SEPARATOR COMPANY
POUGHKEEPSIE, NEW YORK
 Heat Exchanger: P-5, P-14-RC,
 P-13, P-15, P-25, P-45
 Fund-A-Filter: Precoat A
 Surge Tank: S-....
 CVI Inducer Pump
 GC Fast Clamp Fittings
 Vacu-Therm: 800
 Plate Heat Exchanger: P141-HB
 Triple-Tube Heat Exchanger
 Decanter, Centrifuge: SNX-...
 Separator: AFPX-207-19S,
 CFPX-409, CAFPX-207XGV-19-60,
 AFPX-..., BRPX-...,

DELFOR DIVISION
VACUUMATIC NORTH AMERICA, INC.
HICKSVILLE, NEW YORK
 "Delford" Overwrap Machine: SP-800
DELONG SALES AND SERVICE
MACON, GEORGIA
 Gizzard Inspection Table: 48
 Water Changer and Transporter:
 200
 Gizzard Table with Saw: 100

DELTEC, INC.
BALTAZIA, OH
 Ultimate Ham Press: A-...,
 B-..., C-..., D-...,
 R-...

DEMARET MACHINES INC.
FT. WASHINGTON, NEW YORK
 Rotary Sausage Separator: S-2
 Hopper, Conveyor: C-1

DIRKS PRODUCTS CO.
OMAHA, NEBRASKA
 Aiinch Bone Cutter: 584
 Head Tongue Inspection
 Carousel: D-10
 Head Flush Carousel: D-76
 Rail Inspection Carousel: D-9
 Hide Puller Carousel: D-52273
 Saw Carousel: D-10576
 Viscera Inspection Carousel:
 D3-263
 Offal Pans: D-42175
 Paunch Table: D-7276
 Pluck Table: D-12773

DEPA GMBH
DUSSELDORF, W. GERMANY
 Pumps: DL-..-SL

DESIGN + PROCESS ENG. COMPANY
WALTHAM, MASSACHUSETTS
 Deep Fat Fryer: F-10, F-10/16
 Verti-Stack Freezer:
 VS-21-SS-00, VS-21-PS-00

DESPATCH INDUSTRIES, INC.
MINNEAPOLIS, MINNESOTA
 Oven: Revers-A-Flow
 Baker Boy Reel Type Oven:
 25-5-94, BB-..-..
 Revers-A-Flow Oven: BTC 3-15
 S/S Oven Rack Trucks: DOJ-B,
 DOJ-S
 Microwave Oven (Batch Type):
 SMA-2-40

DESTRON TECHNOLOGIES, INC.
MARKHAM ONT. CANADA
 Pork Garder: PG-100

DETECTO SCALES, INC.
WEB CITY, MISSOURI
 Bench Scale: 45D-DA
 Detecto Scale: OU-...
 Checkweigher Scale: 102
 Scale: PC-.., PX-6, AP
 S/S Scale: AP-., AP-..

DEVRO DIV. OF JOHNSON & JOHNSON
SOMERVILLE, NEW JERSEY
 Packaging Machine
 Linker: Z
 Sausage Linker: Z-16
 Link Separator: 1

FRIEDR. DICK GmbH
ESSLINGEN, WEST GERMANY
 Sausage Former: Landjaeger
 LJM-240

R.J. DICK, INC.
KING OF PRUSSIA, PENNSYLVANIA
 Belts (Food Contact)
 White, PU CiXyIon Rappetx:

Manufacturer or Distributor and Type and/or Model

<u>DIVERSIFIED IMPORTS</u> LAKEWOOD, NEW JERSEY San - Tray: OBB- 1026 Dixie-Land Foods Hendersonville, Tennessee Cone Deboner: DFL-100-...-F	Station, surfaces of machine contacting carcasses must be sanitized between each use with 180°F. water or 20 ppm residual chlorine at point of use. Cut-Up Saw: CU-185	<u>DOLAV USA</u> EDINA, MN Plastic Bins w/drain: "Box Pal" 800A, 1000A, 1120A & 1200A Perforated Plastic Bin (for packaged product only): Box Pal 1000
<u>DIXIE GRINDERS, INC.</u> GUNTERSVILLE, ALABAMA Grinder: "Autio" 1110 Grinder Double Plate Assembly: DPA	<u>DODGE INDUSTRIES</u> HOOSTICK FALLS, NEW YORK Belt (Food Contact): Fluorglas	<u>JAMES DOLE CORPORATION</u> REDWOOD CITY, CALIFORNIA Wiener Peeler: Mark I
<u>DIXIE-LAND FOODS</u> HENDERSONVILLE, TENNESSEE Cone Deboner: DLF-100-...-F	<u>TED DODGE SERVICE</u> OAKDALE, CALIFORNIA S/S Turkey Eviscerating Shackle: VAS-J Turkey Shackle: SM S/S Chicken Cut-Up Shackle: ZS	<u>DONTECH, INC.</u> LINDENHURST, ILLINOIS S/S Rotary Drum Strainer: S-RDS..., S-RDS..., S-RDS... In-Line Filter System: IL-X-X-XX
<u>DIXON TOOL AND ENGINEERING, INC.</u> BUFF CITY, TENNESSEE Rotary Vacuum Machine: RVM	<u>DOEFER CORP.</u> CEDAR FALLS, IOWA Conveyor: DCSC-1-....	<u>DORAN SCALES, INC.</u> CHICAGO, ILLINOIS Scale: "Doran" 4100 Scale: 7005, 7015, 7030, 7060, 7100 Scale: DSP-..., DSP-..., DSP-... /.../S
<u>DOBOY PACKAGING MACHINERY DIV.</u> DOMAIN INDUSTRIES NEW RICHMOND, WISCONSIN "Scotty" Wrapper: S-084 "Mustang" Wrapper: 084 Wrapping Machine: 082H- Horizontal Wrapping Machine: "Doboy" Super Mustang	<u>C. DOERING AND SON, INC.</u> CHICAGO, ILLINOIS Cheese Cutter: LCC, BCCS Doering Pump Feeder: .PF, VMP-.	<u>DOUGETTE INDUSTRIES, INC.</u> YORK, PENNSYLVANIA Heat Exchangers: CADS, CACS
<u>THURSTON DODD WELDING SHOP, INC.</u> LULA, GEORGIA Giblet Chiller: 36-A Bird Unloader: 38, BU-41 Picking Shackle: M-22 Cut-up Shackle: T-40 Shackle Kickout: B-19 Foot Unloader: A-460 Rehang Conveyor: T-55 Cut-up Conveyor: M-55 Vibrating Conveyor: D-77 Hanging Machine: 750 BeH Conveyor: D-55 S.S. Windmill Chiller Unloader: W-200 Drain Conveyor: D-83 Parts Conveyor: P.C.-84 Tail cutter: TC-3980 If used prior to USDA inspection	<u>DOERING MACHINE & PARTS CO.</u> CLEAR LAKE, MINNESOTA Oil Gland Cutter: OCC-1 Neck Breaker: DNB-2 Hand Activated Hand Wash Valve (Use with proper pressure regulator on water supply line): DWM-38	<u>DOUGHNUT CORP. OF AMERICA</u> ELLIGOTT CITY, MARYLAND Breading Machine: M-12
	<u>DOVER CORP.</u> PORTAGE, MICHIGAN Multiplex Filter w/S/S Sanitary Fittings and Valves: 200 Series	<u>DOYLE & ROTH MFG. CO.</u> NEW YORK, NEW YORK Heat Exchanger: SDLL.....-H SDLLS.....-H

Manufacturer or Distributor and Type and/or Model

<u>D.R. INDUSTRIES</u> <u>MISSISSAUGA, ONTARIO, CANADA</u>	Galvanized Drum: #3-AP Galvanized or Tinned Truck: #10, #12, #18, #20, #14, #48 #25, #26	<u>EAGLE BELTING COMPANY</u> <u>DES PLAINES, ILLINOIS</u> Eagle Urethane Belting (Food contact--for use below 150° F.) Orange
<u>F. R. DRAKE COMPANY</u> <u>AFTON, VIRGINIA</u>	S/S Truck: 1018, 1016, 1218, 1216, 1818, 1816, 2018, 2016, 1418, 1416, 4818, 4816, 2516, Portable Offal Rack Galvanized: 112, 107	<u>EAGLE MACHINERY CO., LTD.</u> <u>OAKLAND, CALIFORNIA</u> Automatic Net Weight Scales: 2300 Series, 2300S Series Net Weight and Filling Machine: CV-2400 Scale: Net Weight Filler: CV-2500, Rotary Filler: RF-2000
<u>DREW & CO.</u> <u>MINNEAPOLIS, MINNESOTA</u>	Freon Freezer: C1B-55, SSF-82	<u>EASTMONT-KENMAK, INC.</u> <u>PORTLAND, OREGON</u> Smokehouse: 380 Liquid Smoke Cabinet: 4900
<u>KARL DROWATZKY</u> <u>WICHITA, KANSAS</u>	"Lightning" Adjustable S/S Smokehouse Tree: 101	<u>EDMAR ENTERPRISES</u> <u>COLUMBUS, OHIO</u> Protein Extractor: SS
<u>DRY-ICE, INC.</u> <u>HINSDALE, ILLINOIS</u>	Dry Ice Storage Container: DISL-12	<u>EDMUND'S MACHINE CO.</u> <u>SAN ANTONIO, TEXAS</u> Swept Surface Heat Exchanger: 3348 Series 300
<u>DRYING SYSTEMS INC.</u> <u>MORTON GROVE, ILLINOIS</u>	Ovens: 12682, CO 4153 Smokehouse: SH 4153	<u>EDT CORPORATION</u> <u>VANCOUVER, WASHINGTON</u> Conveyor: TC-... Sort, Timing Conveyor: SC-...
<u>DUBUQUE STEEL PRODUCTS COMPANY</u> <u>DUBUQUE, IOWA</u>	Tinned, or Galvanized, or S/S Tub: #1, #2, #3, #4, #5, #6	<u>G. F. EMTEX</u> <u>CHELSEA, MINNESOTA</u> Cutting Board: No. 1
	Galvanized Dolly: 1 & 2 Tinned Drum, Galvanized Drum, S/S Drum: #2, #2-AP, #3, #3H Tinned Drum, Galvanized Drum: 2-P, #2-A, #3-P	<u>EKCO CONTAINERS INC.</u> <u>WHEELING, ILLINOIS</u> Platter: D-1826 Dolly
		<u>DYNA-VEYOR, INC.</u> <u>CRANFORD, NEW JERSEY</u> Plastic Conveyor Chain (Product Contact): Series 882, 882 TAB, 880

Manufacturer or Distributor and Type and/or Model

EKCO PRODUCTS, INC.
CHICAGO, ILLINOIS
Tote Boxes: "Distrib-U-Totes"

ELECTRA FOOD MACHINERY INC.
ELMONTE, CALIFORNIA

Corn Tortilla Oven: 27-120

Cooling Conveyor: 5TCCC

Screw Conveyor: CTS

Masa Feeder: HMF, HDMF

Corn Grinder: CM-30

Broiler (Gas Fired): IB-2000

Oven: EO-...

Enchilada Folder: EF-.

Burrito Make-up Conveyor:

BMC-...

Corn Soak Tank: ST-.

Counter-Stacker: TCS-.

Barrel Corn Washer: CWB-.

Corn Pump CTP-...

Corn and Water Separator

CWS-...

Filling Conveyor EFC-...

Four Way Split Conveyor STSC-....

Gooseneck Masa Feeder MFG-...

Filling Conveyor STSC-....

Single Tier Cooling Conveyor

STCC-....

Filling Conveyor STSC-....

Gooseneck Masa Feeder MFG-...

Filling Conveyor STSC-....

Single Tier Cooling Conveyor

STCC-....

Filling Conveyor STSC-....

Gooseneck Masa Feeder MFG-...

Filling Conveyor STSC-....

Single Tier Cooling Conveyor

STCC-....

Filling Conveyor STSC-....

Gooseneck Masa Feeder MFG-...

Filling Conveyor STSC-....

Single Tier Cooling Conveyor

STCC-....

Filling Conveyor STSC-....

Gooseneck Masa Feeder MFG-...

Filling Conveyor STSC-....

Single Tier Cooling Conveyor

STCC-....

Filling Conveyor STSC-....

Gooseneck Masa Feeder MFG-...

Filling Conveyor STSC-....

Single Tier Cooling Conveyor

STCC-....

Filling Conveyor STSC-....

Gooseneck Masa Feeder MFG-...

Filling Conveyor STSC-....

Single Tier Cooling Conveyor

STCC-....

EME-ENGELER-USA CORPORATION
PORT HURON, MICHIGAN
Vacuum Filling Machine: V-..,
V-..

A. H. EMERY COMPANY
NEW CANAN, CONNECTICUT
S/S Platform Scales w/Suitable
Stands: 737-2424-Z-....,
737-1818-Z-....,

EMME PHOENIX, ARIZONA
Electronic Fat Analyzer: MS
Meat Measuring Machine: SA-I

ENERSYST, INC.

DALLAS, TX
Cryojet Modules: CJ-2

ENGINEERED PROCESSING SYSTEMS
FOREST, MISSISSIPPI
Giblet Water Separator:

EPS-WS-19

Poultry Bagging Unit: EPS-BU-70

Poultry Cutter: EPS-PC-71

Poultry Cutter Stand EPS-ST-72

Reclaim Station with

Chlorinator: EPS-RS-17

Neck Skin Cutter EPS-3000

One Belt Cut-up Table: 1010

ENGINEERED SYSTEMS & PRODUCTS, INC.
RICHMOND, VIRGINIA
Chemineer Portable Mixer:
APD-.

ELECTRO-MECH SCALE CORPORATION
ALSIPI, ILLINOIS
Weighing System: EM-4000
Hydraulic Container Dumper:
0350
Sizing Scale: 300

ELECTROSCALE CORP.
GAINESVILLE, GEORGIA
Electronic Scale System: CH-100,
CH-300
Hydraulic Container Dumper:
0350
Sizing Scale: 300

ELITE ENGINEERING & EQUIPMENT
FT. WORTH, TEXAS
S/S Tripe Scaler: SSTs-.

Stuffing Table: 432
Wrapping Table: 433
Grinder Table: 434
Ham Pump Table: 435
Trim & Utility Table: 437
S/S Sausage Truck: 500
Hook Truck: 528
Self Truck: 535
Head Flush Cabinet: 602
"EBSCO" Smokehouse Hanging
Cage: 359-3
"EBSCO" Smokehouse Tree: 355
S/S Paunch Truck: 529-5
Galvanized Paunch Truck with
S/S Pluck Pan: 529-3

ENTERPRISES MANUFACTURING, INC.
ALSIPI, ILLINOIS
Conveyor: 1000
Carcass Loader/Unloader: 5123

ENVIRO-PAK MFG. CO.
DIV. OF TECH-MARK, INC.
PORTLAND, OREGON
Dryers: CHU2E, CHU1E
Smokehouse "Enviro-Pak": CVU-E
Smokehouse "Enviro-Pak": CVU-E
CG-...-G, CG-...-E

EQUIP EQUIPMENT MANUFACTURING
CORP., CHICAGO, ILLINOIS
Conveyors: RGB, RSB, RSB-101,
RGB-101
S/S Hydraulic Lift Table: 501
S/S Twp-Barrel Dumper: 401
S/S Bin/Vat Dumper: 601
S/S Table: 748 "Warrick"
S/S Smoke House Rack: 794

ERIEZ MAGNETICS
ERIE, PENNSYLVANIA
Magnetic Trap: SSB-;, U
S/S Vibratory Feeder: ..A,
..B, ...B, HS..., HD...

EROFA PARIS, FRANCE
Battering & Breading Machine:
MP-...

Manufacturer or Distributor and Type and/or Model

<u>ERRICH PACKAGING MACHINE DIV.,</u> <u>ERRICH INTERNATIONAL CORP.</u> NEW YORK, NEW YORK Bagging Machines: 913, 917, MGI Speedy	Dough Sheet conveyor: 12/84 Sprial Mixer: SPK-::: SPK-125AK, SPK-125AE	<u>FABRICON INC.</u> PORTLAND, OREGON Cleated Belt "Vanmerflex" (Food Contact) Cleated Belt ("Food Contact"): "Sidewinder"
<u>ESBELT, SA</u> BARCELONA, SPAIN Belts (Food Contact): Clina-12VR, 20CF, 30CF, 07UF, 07CF, 06CF Clina-12CR, Clina-20CR, Clina-30CR, Espot-20CC, Espot-30CC 40CC, 55CC, 81CC, 12UF, 12CF Belting (Direct Product Contact): "Clina" 11 UU	Ribbon Blender: 5A, 10A, 18A, 25A, 36A, 52A, 62, 5A, 71A, 80A	<u>FAIRBANKS WEIGHING DIVISION</u> <u>COLT INDUSTRIES, INC.</u> ST. JOHNSBURY, VERMONT Flexway Bench Dial Scale: H-42-2072, H-42-2172 Beam Scale: F-41-3013, F-41-3032, F-41-3041, F-41-3132 Portable Beam Scale: F-41-3160, F-41-3314, F-41-1000, F-41-1050, F-41-1500, F-41-1550, F-41-1600 Bench Dial Scale: F-42-2072, F-42-2073, F-42-2074, F-42-2172 Spring Dial Scale: F-45-1000, F-45-1050 Portable Dial Scale: F-42-4073, F-42-4074 Over & Under, Check/Pak Scale: H-41-88... S/S Bench/Portable Scale (W/S S Digital Indicating Instrument: H90-7...): H70-4..., H90-3..., H70-4..., H90-1.. S/S Stand-Instrument Accessory: H085 S/S Electron 7 Scales: H70-... S/S Graphic 7 Over/Under Scale: H70-5011, H70-5...
<u>ETHICON INC.</u> CHICAGO, ILLINOIS Beef Casing Splitter	<u>FABCON ENGINEERING</u> WEST TRENTON, NEW JERSEY Ultraviolet Tunnel	
<u>EXCEL ENGINEERING, INC.</u> RED LION, PENNSYLVANIA Interpolator-Packer: 207, 207-A Feed Dividing Conveyor: 219 Metal Detector-Infeed Conveyor: 229 Bulk Carton Inverter: 228	<u>FABREEKA PRODUCTS</u> BOSTON, MASSACHUSETTS Belts (Food Contact) Fabsyn: WCC, WRC, PRC, Asendor, 2 ply polyester Blue Line Fabsyn-Cleated: WCC, WRC, PRC Fabreeka: WCC, WRC, PRC Fabreeka-Cleated: WCC, WRC, PRC 2, 3 Ply White, Tan w/Blue Skin: Fablene Belts (Packaged Product Only) Fabreeka: Friction Surface, Corrugated, Diagonal Grip, Rough Top Fabreeka-Cleated: Friction Surface	
<u>EX-CELL-O CORP.</u> DETROIT, MICHIGAN Carton Forming Machine: UP... (must be provided with an accepted filler) Bench Sealer: BSA Bench Sealer w/Bursa Filler: BSA-E		
<u>EX-CELL-O MATERIALS HANDLING</u> COMPANY ST. PAUL, MN Hi Speed Stretch Wrap Machine: 100 EW		
<u>EXCELSIOR INDUSTRIAL CORP.</u> FAIRVIEW, BERGEN COUNTY, NEW JERSEY "Artoflex" Mixer: PH-S "Artoflex" Grater Shredder: TR-2 S/S Dough Sheeter: "Autoreel"		<u>FABRICATORS INC.</u> SIOUX CITY, IOWA S/S Kettle: Open Top S/S Tank: Liquid Receiving S/S Strainer S/S Top Work Tables Screw Convey: 1000
		<u>FAIRMOUNT ENGINEERING</u> HACKETTSTOWN, NEW JERSEY Loading Device: Skewer Conveyor: FB-10, TE-24F Package Transport Conveyor: FB-18

Manufacturer or Distributor and Type and/or Model

Packout Conveyor: FT-10, FT-20 S/S Sani-Rod Conveyor: R-30 Sanitary Conveyor: FS Package Transport Conveyor: FP-18	<u>THE FITZPATRICK COMPANY</u> <u>ELMHURST, ILLINOIS</u> Comminuting Machines: DAS . . . , DKA . . . , DKAS . . . , FAS . . . , HAS030	36-Pocket Flexi Filler: ST-12-Pocket, ST-18-Pocket, ST-24-Pocket Juice Filler (12 valve): 100 Prevacuumizing Syruper: PVS, Econovac
Sani-Rod Conveyor: FW-30 Wire Bed Belt Conveyor: WB-H, WB-1 Rod Bed Belt Conveyor: RB-H,	Guilio River: 20 Slitter: R	Filler: Hand Pack 23 Pea & Bean Filler: 15-G, 10-G "Accupat" Food Shaper: LACCS, ACCUPAT-DA, 3AP
Rod Bed Belt Conveyor: RB-H, <u>FAMCO/DIVISION OF ALLEN GAUGE</u> <u>& TOOL COMPANY</u> <u>PITTSBURGH, PENNSYLVANIA</u>	<u>FLAKICE CORPORATION</u> <u>METUCHEN, NEW JERSEY</u> Flake Ice Machine: SC-Series, R-Series	Checkweigher: 900 Continuous Cooker: Sterimatic Granular Filler: 21-G Vibratory Screen Feeder: 5FH-22-A-DT
Sausage Linker: "FAMCO" Mini <u>J. W. FAY & SON, INC.</u> <u>CINCINNATI, OHIO</u>	<u>FLOW SYSTEMS</u> <u>KENT, WASHINGTON</u> Waterline Cutting System: 11X, 100, 9X, 12X, 6X, 11X, Mark 2	Modular Wrapper: 1301 Pie Line: 55 Belt Conveyors: B-20, PC-2 Blend Pump: PP Pump Filler: Z, AZ Piston Filler: P3, P4, PDF Rotary Plate Filler: T1, V1 Tray Conveyor: SD, DD Pot Pie Conveyor: PC Lidder Conveyor: SL, DL Pizza Conveyor: AP-2 Sauce Depositor: 10-Z Cheese Depositor: CM-1 Meat Depositor: CM-1 M & S Piston Filler: C-060, C-100, C-120, C-150, C-210, C-610, C-910 Piston Transfer Pump: PTP, Rotary Pump Filler: DCRP-.... Pulper/Finisher: PF-200
Meat Depositor: MD-01 Sauce Depositor: SD-01	<u>FLOURESCENT PRODUCT PLANNING</u> <u>EAST CLEVELAND, OHIO</u> Germicidal Lamps (Non-ozone Producing): G8J5 (#982 Glass) G64T6 (#882 Glass) G36T6 (Vycor #7910 Glass) Note: These lamps must be used in accordance with Part 7, Para. 7.16 (b) of the Meat and Poultry Inspection Manual.	
<u>FEI, INC.</u> <u>DALLAS, TEXAS</u>	<u>FLUID TRANSFER COMPANY</u> <u>DIVISION OF LEE INDUSTRIES, INC.</u> <u>PHILLIPSBURG, PENNSYLVANIA</u> Ball Valve: 2FT-..., 3FT-..., BFT	
Conveyor: SMPC- <u>FENNER AMERICA LTD</u> <u>MIDDLETON, CONNECTICUT</u> Belts (Food Contact) Fenep last Solid Woven PVC White: 1200/CS, 1800/C2, 900, 1500 Belts (Packaged Product Only) Fenep last Solid Woven PVC White: 1200/FS1, 1200/FS2, 1800/FS1	<u>THE FILLING MACHINE COMPANY</u> <u>ROCKLEDGE, PENNSYLVANIA</u> Filling Machine: C-82	
<u>RUSSEL FINEX, INC.</u> <u>OUNT VERNON, NEW YORK</u> Sieving Machine: A-14400	<u>F.M.C. CORPORATION</u> <u>SAN JOSE, CALIFORNIA</u> Elevator & Blancher: Hydraulic Scott Bean Washer: EL-800-A Spreading Conveyor: SPC-3 Wrapping Machine: 2201, FMC Sanitary 18 Piston Type Filler: 440, 400, 300, 280, 220 Juice Filler: 18-Pocket, 24-Pocket, 30-Pocket,	
<u>DAVE FISCHBEIN COMPANY</u> <u>MINNEAPOLIS, MINNESOTA</u> Bag Stitching Machine: FS-D	<u>FMC CORPORATION</u> <u>HOOPESTON, ILLINOIS</u> Liquid Filler: 80	
	<u>PACKAGING MACHINERY DIV</u> <u>HORSHAM, PENNSYLVANIA</u> Wrapping Machine: WA-320	
	<u>F.M.E. CORP.</u> <u>WALDEN, NEW YORK</u> S/S Tables: 10-, 20-, 25-, 30-, 35 w/Sanalite S-1 Cutting board	

Manufacturer or Distributor and Type and/or Model

S/S Tables:	60, 61, 62, 63	Turkey Thigh Skinner: TTS-1 Automatic Dark Meat Deboner w/Water knife: DMD-1-WK-1	960-RC, 990-RC, 104-D (Not to be used for trimming grubs, bruises, etc.)
F. N. MEAT PACKING EQUIPMENT LTD. DORVAL, QUEBEC, CANADA	Hoy Can Filler: ML-201 Metal Detector: Mark II Automatic Packaging Machine Loader: FN-621	"Challenger" Trimming Machine: 52-L (Not to be used for trimming grubs, bruises, etc.)	"Challenger" Trimming Machine: 52-L (Not to be used for trimming grubs, bruises, etc.)
FOLDENAUER EQUIPMENT COMPANY BRIDGEVIEW, ILLINOIS	Steam Cooker: 65 Auto-Trol Mark II Loader: 45 Mold Unloader: 55 Ham Tumblers: A, 25, 25V Meat Loaf Browner: 75	Shur-Trip Foot Unloader: 71-3L, 71-3R Handwash System: Foot Operated Water-Saver or knee operated FOOD EQUIPMENT MFG. CORP. MAPLE HEIGHTS, OHIO	Challenger Foot Trimmer, 235-B Fat Trimmer, 150-K Fat Trimmer (Not to be used for trimming grubs, bruises, etc.)
FOOD CRAFT EQUIPMENT COMPANY, INC. NEW HOLLAND, PENNSYLVANIA	MDC-1000, 2000 Individual Off Line Bird Washer w/Chlorinator: PR-1 Thigh Deboner: TB-1, TB-1T Breast Deboner: BD-1 Breast Processor: BP-1 Conveyor Chute: PC-105 Shaker Conveyor: PC-101 Glazing Conveyor: PG-102 Incline Conveyor: PC-103, PC-104 Troughing Conveyor: PC-106 Metering Hopper: CH-100 Leg Processor: LP-1T, LP-1 Poultry Halving Machine: HM-1	"Master" Food Filler: MSP-1 Tray Turner: 361 Piston Filler: 2437, 1002 Lidder & Closer: 3000-3 12-Pocket Rice Filler: 1-8-580 Meat Slicer: 1005 Piston Filler: 1015 Lid Crimper: 1057 X & Y Axis Traveling Filler: 1052 2-Out Rice Filler: 1101 Hooper-Domer Machine: 1116 Heat Seal Conveyor: 1128, 1192 Flatwire Belt Conveyor: 1129 Volumetric Dispenser: 1130 Shrink Wrap Conveyor: 1136 16-Pocket Rice Filler: 1094	FAT TRIMMER CHALLINGER: 8511, 8515, 8523B (Not to be used for Trimming Grubs, Bruises, etc.)
LORAIN, OHIO	Leg Splitter: LS-1 Turkey Leg Splitter: LS-1T Incline Conveyor: PC-105 Lower Cross Conveyor: PC-106 Automatic Dark Meat Deboner: DMD-1 Turkey Deboning Shackle: TDS-1 Fat Puller: FP-1 Wing Splitter: WS-1 Drumstick Deboner: TB-1D,	"Lan-Electric" Trimming Machine: 52-LP, (Not to be used for trimming grubs, bruises, etc.)	Food Processing Equipment Co. Maywood, CALIFORNIA Batter & Breading Machine Citric Acid Applicator: 4170 Conveyor: 327SL Vertical Conveyor: VL8 Mixer-Blender: 814 Meat Sample Press: SCP-123 Lazy Susan: LS-923 Screw Loader: SCL 930 Meat Dumper: HLD 725 Conveyor: PL-319 Bean Washer: BX-919 Incline Screw Conveyor:
Tendon Cutter: TC-1 (To be used with an accepted Turkey Drum Deboner: TB1-TD.)	50K (Not to be used for trimming grubs, bruises, etc.)	Pneumatic Bone Trimmer: 50K (Not to be used for trimming grubs, bruises, etc.)	
Thigh Pre-Cut Machine: TPC-1	Electric Bone Trimmer: 50K Fat and Lean Trimmer: 90S,	Electric Bone Trimmer: 50K Fat and Lean Trimmer: 90S,	

Manufacturer or Distributor and Type and/or Model

SC126-... Pork Link Freezer: PLF-927 Vacuum Tumbler: VT-85. Vacuum Feed Hopper: VFH-86	J. C. FORD MFG. CO. <u>MONTEREY, CALIFORNIA</u> Tamaile Machine: TM-100 Dough Sheeter: TG-300	R. H. FORSCHNER COMPANY, INC. <u>NEW YORK, NEW YORK</u> Sharpened Tenderizer: Big Boy & Junior
FOOD PROCESSING SYSTEMS CORP. <u>JESSUP, MARYLAND</u> Industrial Microwave Processing System: "Gigatron" ...F.	FORM PLASTICS CO <u>ELK GROVE VILLAGE, ILLINOIS</u> Sealing Machine, M-100, SA-100	FOSTER REFRIGERATOR CORP. <u>HUDSON, NEW YORK</u> Proofing Cabinets: BP-1-2 (DA), BP-2-4 (DA), BP-3-6 (DA)
FOOD PRODUCTION MACHINE CORP. <u>SAN RAFAEL, CALIFORNIA</u> Steak Cuber-Scorer-Knitter: 121 Poultry Boning Conveyor: 200, 201, 204	FORMOST PACKAGING MACHINE COMPANY <u>WOODINVILLE, WASHINGTON</u> "Fuji" Frozen Pizza Wrapper: FW-360 Wrapping Machine: FW-340A, FW-370A "Fuji" Wrapping Machine: FW-341A	FOSTORIA INDUSTRIES, INC. <u>FOSTORIA, OHIO</u> Infra-Red Broiler: Gas-Fired C, Infra-Red Oven: 3H Infra-Red Broiler: Electric E
Battering & Dipping Machine: 211 Vemag Truck Dumper: 150 Gondola Dumper: 248 Barrel Dumper: 149 3-Deck Infrezer Conveyor (Acceptance Applies to Conveyor Only. Each Installation must be Reviewed by Equipment Group.): 421-30 Shuttle Conveyor: 474 Patty Machine: 425 Patty Forming Machine: 736 Portable Incline Conveyor 556	FROZEN PATTY BAGGERS: VR-4SS, VL-4SS, VL-5WSS, VR-5SS-8 Bucket Conveyor: 9032SS Discharge Conveyor: 6812SS Infeed Flight Conveyor: 8101SS, 8102SS	FOXBORO COMPANY <u>FOXBORO, MASSACHUSETTS</u> Level Transmitter: 17 FES Temperature Sensors: 3AI, 3A2, 3A3, 3A4 Filled Thermal Bulb: 16A, 16AMP Thermal Well: 3A Type Projectile Magnetic Flow Transmitter: Series 2800 Consistency Transmitter: 19C
FORMATIC INDUSTRIES <u>VILLA PARK, ILLINOIS</u> Patty Forming Machine: XK-70	FORMATIX FOOD MACHINES <u>MOKENA, ILLINOIS</u> Patty Machine: Formax 24, Formax 26 Cuber-Perforator: MC-27 Conveyor: PC-27 Patty Stacker: FPS-27 Truck Dumper & S/S Cart: FBL-... Interleaver: PS-1 Patty Machine w/Paper Interleaver (with nickel plated mold plates): PFM-19, PFM-12	FRANKLIN ELECTRIC PACKAGING-WEIGHING DIVISION. <u>LEVITTOWN, PENNSYLVANIA</u> "Franklin" Packaging Machine: F-510, F-530, F-530A, F-530P Net Weight Filler: 3000 Automatic Infeed Conveyor: AI-... Packaging Machine: F-540 Automatic Warpping Machine: F-820 Automatic Infeed Conveyor: AC-100
FOOD TECH CORPORATION <u>DALLAS, TEXAS</u> Giblet Elevator Neck Skin Cutter Vacuum Gun Cooking Belt (Microwave)	LN2 Freeze Tunnel: LN-26 Rotary Meat Ball Former: RMF-27 Stacking Perforator: SP-27 Metal Detector MDS-27. Meat Ball Former RMF-26 Slice and Stack Machine: 125 Shuttle Conveyor: SC-19	FRANKLIN ELECTRIC PACKAGING-WEIGHING DIVISION <u>STURTEVANT, WISCONSIN</u> Poly Top Tables: Series 20 and 30 Poly and S/S Combination Top

Manufacturer or Distributor and Type and/or Model

<u>Tables:</u> Series 40 S/S Top Tables: Series 50 and 60 <u>Poly Top Breaking Tables:</u>	<u>FREEZING SYSTEMS, INC.</u> REDMOND, WA Spiral Freezer: S-.....-.... L-...N	<u>FRYING SYSTEMS DESIGN, INC.</u> LEOLA, PENNSYLVANIA Continuous Frying System: 34-08 through 34-24
<u>Series 70</u> <u>"Spee-Dee" Packaging Machine:</u> BR	<u>FRICK COMPANY</u> WAYNESBORO, PENNSYLVANIA Zig-Zag Cooler: 380 Poultry Chiller: CFCA- Ice Maker: SA-300 SI, SA-150 SI	<u>FRYMA-MASCHINEN AG</u> SCHUREIT/SUISSE/SWITZERLAND Emulsifier: 170-A
<u>FRANKLIN ELECTRIC</u> <u>PACKAGING-WEIGHING DIVISION</u> BLUFFTON, INDIANA	<u>FRIEDRICH METAL PRODUCTS</u> COMPANY INC. WOODSIDE, NEW YORK Truck Smokehouses: FM-500-E, FM-1000-E, FM-2000-E, FM-3000-E-G-S, FM-4000-E-G-S, FM-6000-E-G-S, FM-8000-E-G-S	<u>FRYMASTER CORPORATION</u> SHREVEPORT, LOUISIANA Deep Fat Fryer: MJ-56-SSC, MJ-55-SSC
<u>Over and Under Scales</u> (Mechanical): 100-1, 240-1, 241-1, 270-1, 276-1, 910-1, 940-1, 950-1, 8000-1 <u>Over and Under Scales</u> (Shaodograph): 4103-1, 4133-1, 4203-1 <u>Scales:</u> 7600-1 through 7611-1, 7625-1 through 7653-1	<u>FUJITEI SUMO COMPANY</u> STOCKTON, CA S Belts: Y Grid, YN Mesh G	<u>G & S FIBERGLASS PRODUCTS</u> GRANTS PASS, OREGON Meat Gondo a: 111
<u>FRIGIDAIRE DIVISION</u> <u>GENERAL MOTORS CORPORATION</u> DAYTON, OHIO	<u>G. A. F. CORPORATION</u> NEW YORK, NEW YORK Filter System: Polypropylene	<u>GAINESVILLE EQUIPMENT CO.</u> GAINESVILLE, GEORGIA Open Eye Shackle: #1 Picking Shackle: GEP-SSS Eviscerating Shackle: GEE-SSS-IE, GEE-SSS-IR Combination Shackle: GEC-SSS Cut-up Shackle: GEC-SSS-I Se Iect Sizing Sales: GNS-Flexure I
<u>FRIGIDAYE</u> STEAM/Water Cooker: TW24S2212	<u>FLAKE ICE MACHINES:</u> MFVS-40A, MFVS-50A, MFVS-70A, MFVS-130A MFVS-200A, MFVS-330A, MFVS-50W, MFVS-70W, MFVS-130W	Kidney Vacuum Machine: JHH-1 (For removing kidneys from backs)
<u>FRAZIER & SON</u> CLIFTON, NEW JERSEY Bucket Elevator: FSA-3-9	<u>FRIGOSCANIA CONTRACTING, INC.</u> BELLEVUE, WASHINGTON Gyrofreezer: A- Pellet Freezer: PF- Freezer Flo-Freeze: FX-.M .WS, .WS, .WS-MA	Be It Conveyor: GS-SS-BC Bird Halving Machine: BH-1
<u>FREDRIKSEN MACHINE COMPANY</u> ASKOR, MINNESOTA Boning Table: A-23	<u>Patty Loaders:</u> PL-- Spiral freezer: GF-C, GF-M Gyro Freeze: GCP- Spiral Freezer: GC- GC- GC- (Acceptance applies only to conveyor. Each installation must be reviewed by the Equipment Branch).	<u>GARLAND CO.</u> KANSAS CITY, MISSOURI Stunner: Scotchman

Manufacturer or Distributor and Type and/or Model

GARLOCK INC.
PALMYRA, NEW YORK
Cutting Board: Sanidur

A. J. GASBARRO AND ASSOCIATES
COLUMBUS, OHIO
Automatic Poultry Cut-up
Machine: AJG-1

GASCOIGNES INDUSTRIES
MENTOR, OHIO
Freezer Rack: Kee-Klamp

GATES RUBBER COMPANY
DENVER, COLORADO
Rubber Belts (Food Contact):
GAO1544-004
Hose-Master Flex (Food Contact):
Series 3510

GATEWAY PRODUCTS INC.
COVINGTON, KENTUCKY
Cutting Board: Plexiglas,
G-Unshrank

GAULIN CORPORATION
EVERETT, MASSACHUSETTS
Homogenizer: M..., MC-...

GEM EQUIPMENT OF OREGON, INC.
WOODBURN, OREGON
Blancher: 1568

Smokehouses: "Mini-Gem" CG380E,
"Mini-Gem" CGR--G,
"Mini-Gem" CGT--G,
"Gem" CVT--E, "Econo-Gem"
CHT--E, "Designer-Gem"
MVT--.

Stainless Steel Table (To be
used with USDA Accepted
scale.)

GEMINI BAKERY EQUIPMENT CO.
PHILADELPHIA, PENNSYLVANIA
Ovens (Gas or Electric):
Elektro-Dahlen: '...1000 L
Proffer (Electric): Elektro-
Dahlen: A-..., A-...-1
S/S Mixer: SP-...

GENERAL CONVEYOR CO., INC.
LONG ISLAND CITY, NEW YORK
S/S Portable Conveyor: 74-45

GENERAL ELECTRIC CO.
EAST CLEVELAND, OHIO
Germicidal Lamps (Non-Ozone
Producing): G25T8 (#982
Glass), G15T8 (#982 Glass),
G30T8 (#982 Glass), G8T5
(#982 Glass)

Note: These lamps must be
used in accordance with
Part 7, Para. 7.16(b) of the
Meat and Poultry Inspection
Manual.

GENERAL ELECTRIC CO.
CHICAGO HEIGHTS, ILLINOIS
Grill: CG-59
Convection Oven S/S Lined:
CN902-CX339

GENERAL ELECTRIC CO.
LOS ANGELES, CALIFORNIA
Ultraviolet Lamps: G-25T8,

Note: These lamps must be
used in accordance with
Part 7, Para. 7.16(b) of the
Meat and Poultry Inspection
Manual.

Fryer (Table): CK-20

GENERAL ELECTRONICS SYSTEMS, INC.
CAPE CORAL, FL
Platform Scale: 4512SS, 4518SS,
4524SS, 4535-12, 4535-18,
4535-24

Weight Indicator: 531
Stainless Steel Table (To be
used with USDA Accepted
scale.)

GENERAL MACHINERY CORP.
SHEBOYGAN, WISCONSIN
Dicer (Cube-King): CK-312,
CK-29, CK-12

Hydraulic Cuber: Hi-Speed
"Cannon" Slicer-Grinder: Mark 1
Hydraslice Cuber: 424
Hydraulic Slicer: Speed-O-Matic
Frozen Food Slicer: 5-16FF
Hydraulik: FS-6, FS-10,
FS-10D, FS-10C, FS-10CH,
FS-12, FS-12D

Hydraulice Chipper: 8-24
Hydraslicer: STANDARD, R/F,
V/F

Auto-load Conveyor: HF-405
Rotary Fresh Meat Dicer: RFMD
Conveyor: HF-405
Cheese Cutter: B-20-1A
Frozen Meat Breaker:
"Superslicer" S/C
Sausage Slicer: "Multi-Slicer"
M-24

Barrel Cheese Cutter: B-10-1
Frozen Meat Slicer MINIMAC
S/M Flaker: 1
TU-Way Cheese Portioner: C-1
Automatic Meat Tenderizer:
83 "Tenderit"

GENERAL PACKAGING EQUIPMENT CO.
HOUSTON, TEXAS

Form and Seal Machine: 70VU,
80VU, 90VU (Must be sup-
plied with an acceptable
filler.)

Hydrafeed Scale: 2500-SS-1

GENERAL RESEARCH CORP.

CANTON, GEORGIA
Gizzard Splitter & Peeler:
Hill 210-B

GENERAL TIRE RUBBER COMPANY
NEWCOMERSTOWN, OHIO
Cutting Board: Boltaron ETM-R
Cutting Boards: Boltaron ETH-R
in the following:

Part No.	Sales Code	Colors
63-292	5217-3282	Tan
64-293	5217-3217	Harvest Gold

Manufacturer or Distributor and Type and/or Model

64-251 64-252	5217-3117 5217-4817	Persimmon Peach (Beige)	BO-3T-S, BO-12T-S, BO-4T-S, BO-12T-G, BO-4T-S, BO-26T-S, (BO-T-G) (BO-T-G); (BO-T-G), (BO-T-G)	SWC-Silicon, Kanry-Tex-FGP White PolyMate: 80 PVC/COS, 110 PVC/COS
64-253 64-254 64-256	5217-5000 5217-6000 5217-5005	Melon Pineapple Pumpkin	Brine Chilli Tunnel: BC-02000 -CHC/B, BC-04000-PBB/A, BC- 06000-WB/A, BC-05000-CHC/B, BC-06000-PBB/B, BC-04000- WB/A, BC-20000-PBB/A, BC- 04000-PBB/B, BC-06000-WB/A, BC-12000-PBB/A, BC-10000- WB/A, BC-04000-WB/B, BC- 06000-PBB/A, (BC-...- PBB/A), (BC-...-WB/A), (BC-...-CHC/B), (BC-...- PBB/B), (BC-...-WB/B)	1WP-3-F-PVC-COS White Resist-a-Stain, Kanry-Tex- PVC/COS White Resist-a- Stain, Poly-Mate-80-PVC/COS White-Resist-a-Stain, Poly- Mate-110-PVC/COS White Resist-a-Stain
<u>GENTILE PACKAGING MACHINERY CO., INC.</u> , DETROIT, MICHIGAN		Lasagna Filling & Packaging Machine: L6		Belt, White (Food Contact); 1WP-3 FSXFS, 1WP-3 PVC/COS Belt (Packaged Product Only) Laminated Cotton Carcass: 403, 404, 405, 406, 407, 408, 409, 410, 411, 1804, 1805, 2303, 2304, 2305, Glid-Top, VEE-Top, Kling-Top, Ruff-Top, White Poly-Mate: 80 FSXFS (Belts with Cotton Carcasses must have edges sealed with acceptable compound)
<u>GEYER, THE FILLER MACHINE COMPANY, INC.</u> , ROCKLEDGE, PHILADELPHIA, PA.		Piston Filler: B		Belt (Food Contact); White Poly-Mate: COS Nitrile 90, 135 Belt (Food Contact) Polyveyor: 50, 75, 125 Belts (Food Contact): Allveyor White COS/S 75, 90, 100, 120, Allveyor White CBS 90, 120 Belt (Packaged Product Only): "Poly Mate Rufftop" -White Belt (Food Contact): Green "Polymate" COS Nitrite 90 Belt (for direct contact): H-60, H-80, H-120, S-100
<u>G & H PRODUCTS INCORPORATED</u> , KENOSHA, WISCONSIN		Oven: 2000		<u>GLOBE INTERNATIONAL</u> BUFFALO, NEW YORK Belt (Food Contact): White & Green, Hycar & Nitrite, Belt (Food Contact): I.W.P. Interwoven, 3-Ply, 1WP-3F- Teflon-Cream, 1WP-3F-Teflon- Green Interwoven Polyester Carcass: IWP-Nitrite, PVC, Silicone, Teflon, 1WP-3-FGP, 1WP-3F- PVC/COS, 1WP-8F-PVC
Flow Diversions Valve: GC 60 FDV Series		S/S Sanitary Centrifugal Pumps: G-MM, G-LH.MM, G-.LMM, G-B, G-LH.B, G-LB, C-MM, C-LH.MM, C-LMM		Laminated Polyester Carcass: 1002-D, 1003-D, 1004-D, 1005-D, 1006-D, 5003 Laminated Cotton Carcass: 1002, 1003, 1003G, 1004, 1005, 1006, 202, 203, 204, 205, 206, 602, 603, 604, 605, 703, 703-TB, 704 Woven Cotton Carcass: Kanry-Tex,
4" Air Actuated Kettle Valve: GCK61-9-4		Ham Skinner: "Grasselli" 50A Automatic Skinner: "Grasselli" N520		<u>GRASSELLI, GIORGIO</u> REGGIO E, ITALY Ham Skinner: "Grasselli" 50A Automatic Skinner: "Grasselli" N520
<u>GIRION MFG. CO.</u> , MILLVILLE, PENNSYLVANIA		Kettle w/Agitator: PW-SC Loaf Browner: LB-1		<u>GLOBE SLICING MACHINE COMPANY</u> STAMFORD, CONNECTICUT Slicer: 720-S, 115-S, 215-S, 300-S, 400-S, 820-S, 770-S, 585-S, 500-S, 500-L, 725-S, 725-L, 825-S, 825-L, 775-S, 775-L Meat Chopper: 742, 752-S, 642-S, 842-S, 852-S, 942-S, 952-S, 956-S, 122-S, 242-S, 342-S, 122, 242, 342
<u>GLADD INDUSTRIES INC.</u> , DETROIT, MI		Smokehouse/Ovens: BO-1T-G, BO-26T-G, BO-6T-S, BO-2T-G, BO-8T-G, BO-34T-G, BO-8T-S, BO-3T-G, BO-10T-G,		

Manufacturer or Distributor and Type and/or Model

Saws: 79S, 140S, 160S Chopper 422 Scale: 435	S/S Slat Moving Top Table: 1106 Vat Dumper: 1500 S/S Boning Table with Cutting Boards: 683-B Jaw Puller: 1765	SMC X F, 125 CHV X F Chevron Belting (fully Packaged Product) "Gripper" Griptop - Reddish Brown "HYCAR" Tan Rubber Belts with Cotton Carcasses must have edges sealed with acceptable compounds)
<u>GLOBUS LABORATORIES, INC.</u> <u>SOUTH HACKENSACK, NEW JERSEY</u>	"Inject Star" Pickle Injector: BI-13, BI-13B, BI-18, BI-25/71, BI-38, BI-135, BI-102 "Inject Star" Meat Tumbler: HS-3/1, HS-5/1, HS-3/..., HS-5/..	Belts (Food Contact) White: 2014-B, 4066-B, B2073, B2075, B2173, B2174 Tan: B2074, B2174 Urethane, Chicken Deboning: 4507 Belts (Food Contact) Food Mover PVC White, Tan, Green. Smooth, Cleated, Flanged and V-Guide . . . COS, . . . CBS, . . . CBS Belts (Packaged Product Only) PVC "Carry All" Inc line, White . . . COS, . . . COS, . . . CBS Sanitary Hose (direct food contact w/ sanitary connections): N2499
<u>GLOBUS PROCESSING EQUIPMENT</u> <u>SOUTH HACKENSACK, NJ</u>	Smokehouse: 800	GOODMARK FOODS, INC. GARNER, NORTH CAROLINA Tray Conveyor: TC-1212
<u>GLOBE MACHINE COMPANY</u> <u>CANTON, GEORGIA</u>	Conveyor: DD-184 Poultry Cut-up Saw: DD-186 Poultry Shackle: DD-88 Cone Debone Conveying System: GB-93085	B. F. GOODRICH COMPANY AKRON, OHIO Belting (Food Contact) Hycar - Smooth Cover White, Tan, Green, Black Fabric Series: SCP, AP-35, APT-35, PN 45, PN 45 Butyl - "Hot N Cold" Smooth Cover White Fabric Series: AP-35, APT-35 Koro seal - Smooth Cover White, Tan Fabric Series: SCP, AP-35, APT-35 Single Ply Solid Woven PVC Korowhite 90 SMC X F, 125
<u>G.N.C. INC.</u> <u>COUNCIL BLUFFS, IOWA</u>	Hide Puller: 643 S/S Tripe Scalders: 610 S/S Lazy Susan: 1410 S/S Packing Table: 1403 Belt Conveyor: 680-1	C/S C Hook knife with Sterilizer: 604C (Belts with cotton carcasses must have edges sealed with acceptable compound) Belt (food contact): SN-1304-
<u>GOODWAY INDUSTRIES, INC.</u> <u>BOHEMIA, NEW YORK</u>		GOODWAY TIRE & RUBBER CO. AKRON, OHIO Belting (Food Contact) Smooth White, Black, Tan, Green: Permalon Smooth Polyester: Polyester 2 or 3 PLY White, Tan, White w/Blue Skim: Spectra White Cleated Permalon: Wingflex Belting (Packaged Product Only) White, Black, Tan, Green: Permalon Rough-Top Polyester: Polyester Rough-Top (Belts with cotton carcasses must have edges sealed with acceptable compound) Belt (food contact): SN-1304-

Manufacturer or Distributor and Type and/or Model

- A, SN-1304-C, SN-1304-A
 (Dual), SN-1304-C (Smooth)
- GOODYEAR TIRE & RUBBER CO.
LINCOLN, NEBRASKA
 Tan Neoprene Corrugated Belt:
 (For fully packaged product
 and dry materials): SN-601
- GORING KERR, INC.
TONAWANDA, NEW YORK
 Metal Detector - Conveyor:
 "Saniline" 2
- Metal Detector (without
 conveyor): Tektamet HSU, MSU
- Metal Detector Search Head
 (For Packaged Product):
 Type II Tektamet
- GRACE MACHINERY COMPANY
OAKLAND, CALIFORNIA
 Mixer: J
- Food Pump: 803
- W. R. GRACE & COMPANY
DUNCAN, SOUTH CAROLINA
 Bagging Table: 8064, 8021
- Taped Bag Loader: 8048-A, 8055,
 8056, 8074, 8057, 8096, 8086,
 8096-A, 8155, 8165, 8177
- Hot Water Shrink Tunnel: 8152-1
- Pre-Dip Unit (Single Station):
 8026-A
- Air Blast Conveyor: 6684-A - 3,
 4, 5
- Roller Conveyor: 8023
- Sealer-Cooler: 6345-B, 6345-A
- Nozzle: 8060, 8061, 8065,
 8066
- Rotary Pack-Off Table: 6680
- Vacuum Pouch Machine: 6250-B
- Hot Water Shrink Tunnel:
 6536-C, 6536-D, 6536-E,
 6536-F, 6536-G, 6543-B, 6543-A
- 6570-B, 2900, 6570-A,
 6570-C, 6570-D, 6570-E, 106,
 8152, 8152-1, 3072B
- Boxing Station: 2950
- Vacuum Packaging Machines:
- 6154-B, 6170, 6170B, 6170A,
 8200-., 8200-B-1, 8200-B-2,
 8210-., 8132, 8220, VS-44
- Conveyors: CA 1, CA 2, CA 3,
 CB 2, CC 1, CC 2, CC 3, CE,
 CF, CG, CH, PC, 2939-C, 8109,
 8110, 8131-..., AC8210-111,
 AC8210-112
- Bins: BA, 2959
- Bag Rack: RA, 8022
- Boning Conveyor: 2937
- Bone Conveyor: 2946
- Table: 10052, 10050, TA 1, TA 2,
 TA 3, TB 1, TB 2, TC 1, TC 2,
 LA
- Boning Table: CD, 2940
- Cutting Table: 10051, 10054,
 10133
- Shrink Tank, Ventilated: 6520-A
- Pre-Dip Tank: BB-2914-6
- Wrapping Machine: 2980
- Bag Loading Chute: 6659-A
- Sealer-Cooler: 6345-A, 3069C
- Vacuumizing & Clipping Machine:
 8100, 8101, 8102
- 2-Station Taped Bag Loader:
 8099
- Rotary Stacking & Bagging
 Table: 8098
- Slat Conveyor: 8097
- Vacuum Skin Packaging Machine:
 8081
- Rotary Vacuum Chamber and
 Closing Machine: 8300,
 8310
- Bag Loader: 8128, 8136, 8301
- "Cap-Kold Package Chiller: 8127
- Fill Station: 8125
- Trough Conveyor: 8126
- Powered Bag Loader: 8124
- Belted Bag Loader 8129
- Meat Loading Horn: 6675
- Automatic Infeed System: 8250
- Rotary Chamber Vacuum Packing
 Machine: 8310-..
- Automatic Bag Loading Machine:
 8302A-..
- Rotary Vacuum Chamber and
 Closing Machine: 8300B...E
- and 8300-..
- Bag Loader: 8170
- Hot Water Shrink Tunnel: 3045
- Rotary Vacuum Chamber Closing
 Machine: 8300-.., 8300B-..,
 8300B-..E, 8300B-..V,
 8300-..E
- GRACO, INC.
MINNEAPOLIS, MINNESOTA
- Air-Operated Valve (S/S)
 Lever-Operated Valve (S/S)
- Pump: 206-030
- "Monark" Sanitary Pump: 207-550
- Turkey Injector: 953-108
- Sanitary Pump: 954-073,
 953-283, 952-793, 952-995
- S/S Barrel Pump: 946-500
- GRANT-LETCHWORTH, INC.
BUFFALO, NEW YORK
- S/S Mixer: MA-7, M-..00
- GRANT & MARSHALL, INC.
DUBLIN, OHIO
- Scales: 8600-1 Thru 8620-1,
 8700-1 Thru 8755-1
- GRANT'S ENGINEERING & MACHINE CO.
SAN FRANCISCO, CALIFORNIA
- "Packfoi Overlay Machine:
 Series 100, 300, 600
- GRATON & KNIGHT LTD.
HERTFORDSHIRE, ENGLAND WD61LX
- Belts (Direct product contact):
 1E/S + 2 PU White, 1EF + 2 PU
 White, 2ES + PU White, 2 EF +
 2 DU White
- GRAY EQUIPMENT COMPANY
FRANKFORT, INDIANA
- Screw Conveyor: SC-....A
- GREAT LAKES CORP.
CHICAGO, ILLINOIS
- Officers: 1071, 264, 264VS, 367,
 367VS, 1071-N, 1071N-1, 972-1,
 1071N-1-PE, 1077, PEPR

Manufacturer or Distributor and Type and/or Model

Sealer: 84...81...81... Wrapping Machine: LW-500 Accu-Slicer; 972 "Dynamach" Checkweigher: 387932, Type DC-100 Loaf Loader: L-71 Shingling Conveyor: 1175 Diverter: 775-2L, 775-3L Automatic Luncheon Loader: L-71-HS-60	<u>GROEN DIV. DOVER CORP.</u> <u>ELK GROVE VILLAGE, ILLINOIS</u> S/S Kettles, table top, steam jacketed, direct steam and self contained electric: TDC...; TDB/4... S/S Kettle w/Agitator (Agitator removed daily for cleaning and inspection): INA...; INA... S/S Kettle, steam jacketed, tilting, with twin agitators: DN/TA...; DN/TA...; DTA/3... Agitators, mixing (applied to model N Kettles): TA..., RA..., SA(FM)...; SA(FM)...; NEM..., NEM..., DA/1...; DA/1...; DA/2...; DA/2...; INA/2...; INA/2... S/S Kettle, steam jacketed, w/planetary mixer: DPM..., DPM... Braising pan, tilt type: FPC., HFP/1... Perforated baskets: 1, 11. S/S Tank, jacketed, top entering mixer: FVJ/TM...; FVJ/TM... S/S Tank, sloped bottom: OVS...; OVS... Agitator: NEM Twin Agitator: DA/2 Cooker/Mixer: DTA/3 S/S Kettles, steam jacketed, tilting: D..., DT..., DN..., DN...; DL..., D2..., DL2... S/S Kettles, steam jacketed, Stationary, PT...; PT..., FT..., FT..., GT..., GT..., N...; N...; GPT Meat Tumbler: "Sel-o-Protecon" SMU... SPL...; SPL...-S Bone Press: "Sel-o-Protecon" SBP-... Meat Tenderizer: "Sel-o-Protecon" PM40 Pickle Injector:	S/S Kettle, Steam Jacketed, Self-Contained, Gas Fired: HH/4... Steam Jacketed Mixing Kettle: NVA/TA-250 Cooktank: CKCT- Batch Casing Cooier: 48/36, 42/24 Pump Fill Station: CKPF/2, CKPF S/S Kettle: Dee-4
Slicer: SSPE 482 Datachek Checkweigher: 387932 Type DC 200 Hy Speed Stackrite Slicer: 1085-SS, 1085-SS-TL	<u>J. E. GROTE CO., INC.</u> <u>(Blacklick) COLUMBUS, OHIO</u> "Pepp-A-Matic" Pepperoni Dispenser: FG1012001, FG1012001S, FG1012001-2, FG1012001-3, FG1012001-6, FG-1012001-4 Sausage Quartering Machine: 300-D-300 Conveyor: 600-D-129 Cheese Shredder & Applicator: 200-D-100 Cheese Conveyor Scale: 204-D-600 Pendulum Slicer: FG101-2005 2-Station Pendulum Slicer: GS-1012005-2 5-Station Pendulum Slicer: FG-101-2005-5 Post Pendulum Slicer: FG-101-2005-1 Ham Cutting Conveyor: D1008262 "72" Slicer Applicator: 1272 Paper Feed Machine: D1007130-A Slicer Applicator: 636 Cheese Barrel Cuber: 600-2139 Slitting Machine: 5000-3 Slicer/Applicator: 1204 Sauce Applicator: SA- Topping Applicator: AP- Flat Belt Conveyor: FB- Alignment Conveyor: AC- Round Segment Conveyor: RB- - -	
<u>GRIFFITH LABORATORIES</u> <u>ALSIPI, ILLINOIS</u> S/S Blender: G.../1 S/S Table w/Scale: S3R Brine Pump: 7T, 8, 11, 437-1001-SS	S/S Blender: G.../1 Mince Master: A, B, C Meat Silo Assembly: G-35 Dual Shaft Blenders: G-.../2 Single Shaft Blender w/Blending-A-Matic System: G.../1/S, G.../2/S Steam Blender: G-.../2/S. S/S Scales: S-2...; S-3... Pickle Injector: "Sel-o-Protecon" SPL...; SPL...-S Bone Press: "Sel-o-Protecon" SVP-... Meat Tumbler: "Sel-o-Protecon" SMU... Vacuum Ham Press: "Sel-o-Protecon" SVP-20N Meat Tenderizer: "Sel-o-Protecon" PM40 Pickle Injector:	S/S Kettle; EE/AE-1 Ribbon Blender: NTRR500 S/S Mixing Kettle: DNEM-150 Continuous Scraped Wall Cooier with Incline Mixer: DRC-3672(A) Kettle: TDA/1-40
"Bulk Lift" Semi Bulk Containers: B/L NS-FG (For dry products only.)		

GSE, INCORPORATED MICHIGAN
Platform Scale (w/Suitable stand): or floor mounted):
4430... 4440... 4450....
Platform Scale: 454...-S,
457.-S, 458.-S

B. F. GUMP BUFFALO, NEW YORK
Bar-Nun Incline Pressure Sifter: CP-43

H

H & R FIBERGLASS, INC.
SOUTH CHICAGO HEIGHTS, ILLINOIS
Dry Ice Storage Container:
HR-PB

HABASIT BELTING, INC.
CHAMBLEE, GEORGIA
Belts (Food Contact)

(Smooth side for product contact): (PV-20, PG-20, FAB-5E, FAB-8E, FAB-12E, FNB-5E, FNB-8E, PUG-8NF-VAR-2, FNB-3P, FNB-2E, FAB-2E, Belts (Packaged Product Only): FNI-2E, FNI-12E, PF-10 (Belts with cotton carcasses must have edges sealed with acceptable compound)) Belts (Food Contact): FAW-5E, FAF-12E

HALL EQUIPMENT COMPANY
ALTO, GEORGIA

Conveyors: FBA..., FBB..., FBVA..., FBVB..., HFBB..., HFVBV...
S/S Heavy Duty Meat Truck Galvanized Heavy Duty Meat Truck

HAMILTON KETTLES
CINCINNATI, OHIO

Kettle w/Agitator: A
Open Top Kettle (No Agitator)
CW, A, B, C, SA, SB
S/S Perforated Basket: BA
Agitator Single Motion: SM-1,
S/S Meat Truck: Cat. #16605
Cattle Paunch Truck: 16902
Rohwer Meat Filler: 21820
Bottom Dump Bucket: 1340-X
Screw Conveyor: 66

Heat Exchanger: SC
Plug Valve: 3, 4
Double Motion Agitator: DM-US
Triple Motion Agitator w/
Welded Paddles: TA-1, 3
& 4
Pressure Cooker Kettle: PC-US
HAMILTON TANK AND METAL WORKS
BROOKLYN, NEW YORK
S/S Roasting Machine 707
HAMJERN A/S
N 2301 HAMMAR, NORWAY
Cattle Hide Puller: 35
Stripping Knife w/Sterilizer:
"Hamjern" 10-4
Lifting Support Boom: "Hamjern"
10-
Shank Lifter: "Hamjern" 10-1
Hide/Pelt Puller:
HJ10
HAMMERLUND MANUFACTURING COMPANY,
INC., HOPKINS, MINNESOTA
Meat Cutting Table: HF-122
Conveyorized Boning Table:
MLH-503
Conveyor: MLH-502-A, 502-A
HANTOVER, INC.
KANSAS CITY, MISSOURI
Tag Taster: Tag Fast II
Tag Fastener Gun: Tag Fast III
Offal Chilli Basket: 17521
S/S Curing Soaking Vat: 17551
Round Nose Truck: 16951
Galvanized Truck: 16976
General Purpose Truck: 17002
Utility Truck: 17251
HOG VISCERA INSPECTION TABLE
19201
Hog Viscera Inspection Table;
19201
Stationary Viscera Inspection Table: 19201
Head Inspection Rack: 19230
Head Inspection Table: 19201
1925, 66-VP (Sanitized with
180° F. water.)
Revolving Head Flush Cabinet:
4868
Ham and Bacon Truck: 15713-S
15713-S, 15703, 15703-S
Ham and Bacon Tree: 15713 and
15713-S, 15703, 15703-S
Head Inspection Rack: 19230
Stationary Viscera Inspection Table: 19201
Hog Viscera Inspection Table;
19201
1925, 66-VP (Sanitized with
180° F. water.)
Revolving Head Flush Cabinet:
4868
Ham and Bacon Truck: 17132
Cook Truck: 11619
Liver Truck: 17110
Dump Bucket: 22050
Self Trucks: 7281, 17360
17361, 17362, 17363, 17364,
17365, 17366, 17367, 17368,
17380, 17385

Manufacturer or Distributor and Type and/or Model

HAYES MACHINE CO.
MARSHALL, MICHIGAN
Carving Machine: CM-100C-S,
515-B--S

HAYON MANUFACTURING AND
ENGINEERING CORP.
FRAMINGHAM, MASSACHUSETTS
Pan Greaser: 6400, 6600

HAYSEN MFG. COMPANY
SHEBOYGAN, WISCONSIN
Packaging Machine: Econ-O-Line
Horizontal Form-Fill-Seal
Packaging Machine: RT-110,
RT-112, RT-113, RT-114,
RT-118, RT-413, RT-414
Vertical Form, Fill & Seal
Packaging Machine: A, B, C,
CM, AP-16

HARRISON HOUSE
FT. WAYNE, INDIANA
Bagging & Pasta Table: 147
Bagging & Sorting Table: 75
Onion Bin: 91
Onion Cutter: 92
Poultry Bin: 38
Table: 66-VP

HARRISON'S WELDING AND FABRICATING
INC.
KNOXVILLE, TENNESSEE
Conveyor: H.W.F. 1982-1

HARTMAN SCALE COMPANY
PERKASIE, PENNSYLVANIA
Digital Scale: DJ-320

HAULTAIN-CHAMPION COMPANY
OAKLAND, CALIFORNIA
Belt (Food Contact): (Food
King) 58-NOS, (Food King)
78-NOS, (Food King) 98 NOS,
Sno-Tex, Sno-Tex Junior
Belt (Fully Packaged Product):
3 ply Sno-Cone (Rough Top)

HAUSER MACHINERY LIMITED
SCARBOROUGH, ONTARIO, CANADA
Gravity Filler: T-85

HARKNESS FOODS, INC.
"Steen" Poultry Skinning
Machine 11-

Poultry Skinning Machine Feeder:
11

Poultry Thigh-Drumstick
Deboner: 147

WALTER HARNED COMPANY
WICHITA, KANSAS
S/S Pickle Pump (for manual
pumping operations): SS133EC,
SS233EC, SS233EG

Smokehouse: 300S, 400S
Low Voltage Electrical
Stimulator: 48 VAC

Gambrelling Table: 19258
Table: 66-VP

S/S Slat Top Conveyor 66 SLT
Liver Truck W/Drip Pan: 17107
Tripe Washer & Cleaner: 57, 67,
68, & 88

Tripe Defatting & Refiner:
555R, 666R, 68R

Washer Elevator: 475
Refiner Elevator: 375

Inspection Table: 1000
Stripping Knife/with Sterilizer:
"Hamjern" 10-4

Lifting Support Boom: "Hamjern"
10-1.

Shank Lifter: "Hamjern" 10-1
Hide/Pelt Puller: "Hamjern"
HJ10

Centrifugal Beef Foot Cleaner:
76P, 777P, 87P

Hoof Remover: "Deser"
Turbovac Vacuum Packaging
Machine: SB320, SB415
SB415H, SB500, SB500-11",
SB800, SB1000, SB1000-11"

HARTMAN SCALE COMPANY
PERKASIE, PENNSYLVANIA
Digital Scale: DJ-320

HAULTRON, INC.
SAN FRANCISCO, CALIFORNIA
Breaded Product Fryer: BPF
Oil Heat Exchanger: HHXIA15
Motorized Catch Box: MCB, DPF
Electric Oven: 1R
Feed Conveyor: FC
Flour Applicator: BB-D
Wet Feeder: BB-WF
Batter Applicator: BB-B
Transfer Conveyor: BB-C
Heat Exchanger: HU, HAU
Multi-Purpose Oven: MPOB-
MPOC--, MPO-D, MPO-L
Multi-Purpose Ovens MPO-D, ...,

Manufacturer or Distributor and Type and/or Model

MPO-D...E
Electric Multi-Purpose Oven:
MPOC...
Char-Broil Brander: CBBA-30
Continuous Oil Filter: CF-5112
Continuous Fryer: MPF-....
Two Zone Gas Fired Oven
MPO-d-...-2Z
Computerized Weighing Scale:
CCW-...-RLC-WP-T, CCW-...
S.S. Computerized Weighing
Scale: "ISHIDA" CCW-S-2.....
Rotary Brander: RB-....

HEMA INTERNATIONAL, INC.
SALT LAKE CITY, UTAH
Filling Machine: MPF-....
HENNY PENNY CORPORATION
EATON, OHIO
Deep Fat Fryer: 500 PHT, 600 PHT
Breading Machine: BM-110
GEBRUDER HIERLITZIUS GMBH CO. KG
SOEST/WESTFALEN, WEST GERMANY
Chop and Slice Machine: A80K

HEAT SEALING EQUIPMENT COMPANY
CLEVELAND, OHIO
Wrapping Unit: 110
Wrapping Table w/Film
Dispenser: HTP-...
Vertical Primal Wrapper:
VPW-50, VPW-60
Primal Wrapper: PW-36, PW-42
Wrapping Machine: 1...-..., 6...-..., 8...-..., 9...-..
Belt Sealer: 555, 560
S/S Tables: KK-1S, KS-1S
F. C. HEIDEN, INCORPORATED
MANITOWAC, WISCONSIN
Liquid Smoke Spray Cabinet: 550

B. HELLER & COMPANY
CHICAGO, ILLINOIS
Pneumatic-Automatic Nozzle:
Charcoal C-10
"Metercator" Liquid Dispenser:
480

HEMA INTERNATIONAL, INC.
QUIMPER, FRANCE
Filling Machine: DM-500,
DM-60-CB, DM-120
Filling Machine: MR-...
PMR-...; EC-...; PMRD/75/42
Automatic Hog Carcass Splitter:
60..
Vacuum Can Sealer: SHV-40A

MPO-D...-E
Electric Multi-Purpose Oven:
MPOC...
Char-Broil Brander: CBBA-30
Continuous Oil Filter: CF-5112
Continuous Fryer: MPF-....
Two Zone Gas Fired Oven
MPO-d-...-2Z
Computerized Weighing Scale:
CCW-...-RLC-WP-T, CCW-...
S.S. Computerized Weighing
Scale: "ISHIDA" CCW-S-2.....
Rotary Brander: RB-....
HEMITT-ROBBINS INC.
FLORENCE, KENTUCKY
Belts (Food Contact)
White: 67-4076 & 4080
7-4801, 7-4071, 7-4097,
22-3016, 22-3021
Tan: 67-4075 & 4078
Belts (Packaged Product Only):
7-4076

H & H POULTRY EQUIPMENT COMPANY
REHOBOT, DELAWARE
Neck Breaker: I, II

HICKORY SPECIALTIES, INC.
CROSSVILLE, TENNESSEE
Plastic Storage Tank: ZPT80

OTTO L. HILLGNER CO.
HATFIELD, PENNSYLVANIA
Leg Holding Machine with
Sterilizer: 333

HILL AND SON, INC.
BALL GROUND, GEORGIA
Poultry Thigh Deboner: M-1200
M-1200-A

HINDS-BOCK CORP.
REDMOND, WASHINGTON
Conveyor: SC-...
Piston Filler: SP-64, SP-128,
2P-64, 2P-128, 2P-156, 4P-08,
5P-03, 6P-02
"U" Shaped Hopper with Agitator:
UHA-..

Pumps: P-..., P-...H
HI-SPEED CHECKWEIGHER CO., INC.
ITHACA, NEW YORK
Poultry Sizer: SS-70, SS-70-...
Product Flow Diverter: MFDA...
Checkweigher AA-78, AA78-...
AA78-PWP
Scale: HEC-85, PWP Product
Flow Diverter: MFDA2

HOBART CORPORATION
DAYTON, OHIO
Band Saw: 5212, 5216, 5514,
5514-HS, 5614DU, 5614DU-HS,
5216-D, 5614TNU, 5614TNU-HS
Belt Conveyor: BC-1813
Vertical Conveyor: SC-90-56,
SC-90-56A, SC-90-66
Loaf Conveyor: CB-0606
Blender: BL-20, BL-30G
Food Cutter: 8141, 8181-D
Grinder: 4046, 4056, 4146, 4152,
4156, 4166, 4256, 4632, 4732,
4812, 4822
Mixers: A-200-D, D-300-D,
H-600-D, L-800-D, M-802-U,
M-802-UG, V-1401-U, V-1401-UG,
H-600-DT, D-300-DT, A-200-DT,
AS-200-D, AS-200-DT, A-200-FD,
A-200-FDT, AS-200-FD,
AS-200-FDT
Mixers/Grinder: 4266, 4346, 4352,
4246, 4356A, 4356J, 4246-S,
4246-HD
Mixers/Grinder/Chiller: 4356C
Vertical Cutter/Mixer: VCM-25
US, VCM-40 US, VCM-130 US
Patty Machine: PM-60, PM-60-A
Rotary Meat Flaker: RF-15
Slicer: 1612, 1712
Tenderizer: 403-U
Larding Attachment: 21
Loaf Mold: 80
Wrapping Machine: FC, ESW
Wrap Station: W-3
S/S Scales: Standard 7000
Series
Scales: 402, 1733-P, 1733-SS,

Manufacturer or Distributor and Type and/or Model

3000, 7000, 1500 U, 1500 VU.
Scales (with Separate Stand or
Stand): 1000, 1000S, 2000S,
1510U, 1510-2U, 1540U, 1520,
1541, 1800, 1840, 1850, 1860,
1841, 1870
Counter Beam Scale: 41-1000SP,
41-1050SP
Spring Dial Scale: 45-1000SP,
45-1050SP
Single Beam Scale:
45-3132-HOB-SP
Double Beam Scale:
41-3132-HOB-A21-SP
Full Capacity Beam Scale:
41-3132-HOB-H03-SP
Bone Dust Remover: ABR-1-U
Cutter/Mixer: HCM-300, HCM-450
Scale Counter Spring Dial:
HOB-15
Saws - Slant: 5700D
Vertical: 5701D, 5801
Scale & Packaging System: 5000,
1865
Receiving Scale: 7900-...
Scale: 1871
Molder: 80A, 80
Refrigerator, Model Q.. S/S
Freezer, Model QF..S/S

C. HOEGGER & COMPANY LTD.

Alpina Cutter: PB-50, PB-60,
PB-80, PB-125, PB-200,
PB-300, PB-500
Alpine Clipping Machine:
DK-1060
Automatic Vacuum Filler and
Stuffer: KF-1100, KF-1070,
KF-1140
Alpina Vacuum Cutter: PBV-200-
1110, PBV-330-1110, PBV-540-
1110

HOLMATIC, INC.
GOSSAU, SWITZERLAND
Piston Stuffer: "Alpina"
EWF30-1150

HOLLEY EQUIPMENT COMPANY
GALESVILLE, GEORGIA
S.S. Chilli Tank: TD-84
Cooked Poultry Parts Deboner:
CWM-84
Belt Conveyor: BC-84
HOLLY SYSTEMS, INC.
BOCA RATON, FLORIDA
Patty Machine: "Ultimate" 1,
1A
HOLLYMATIC CORP.
PARK FOREST, ILLINOIS
Conveyor: 611
Grinder-Mixer: GMG, GMG-150,
GMG-180, GMG-180A, GMG-175
Patty Machines: Super 54, 400,
500, 500A, 580, Powerform 800,
Powerform 840, 840-A, 200-U,
HG-850, 2077
Conveyor: 612
Tenderizer: AMT-650, AMT-625,
625-A, 625-B, 675
Meat Log Cutter: 369
Speed Steak Machine: BA
Power Core Conveyor: 845, 805
Seasoning Injector: 660
Hydraform: 670, 670-A
"Cow Puncher" Scoring Conveyor:
837, 814, 535
Cheese Spreader: CS-
Patty Machine: 879, 880
Loading Conveyor: 818
Precision Bulker: 120
Automatic Feed Grinder:
Patty Machine: 865
Piston Stuffer: 25S, 55S

HOLLYWOOD PLASTICS, INC.
LOS ANGELES CALIFORNIA
Tote Boxes: Types 1, 2, 3, 4
5, 7

AD7-10/20
Packaging Machine: CM-13
Tray Sealing System: TR-2S
DOUGLAS HOMS CORP.
BELMONT, CALIFORNIA
S/S Dial Scales w/Dashpots
(Platform with welded studs &
wing nuts for easy removal):
28DS, 1000DS, 24DS, 5DA,
10DS, 20DS
Dial Scales w/Dashpots: 5DC,
10DC, 20DC, 24DC, 28DC,
2000DC

HOOPER ENGINEERING COMPANY
ELMHURST, ILLINOIS
VAC Packaging Machine: 503, 504,
1000, 505, 1500, 1501, 1600,
1000-B, 2500, 1000C, 1000D
Vacuum Packaging Machine: 2600,
4000

HORIX MFG. COMPANY
PITTSBURGH, PENNSYLVANIA
Flame Filler (w/Storage Bin):
HF-...-DA, HA-...-DA
HOWE CORPORATION
CHICAGO, ILLINOIS
Ice Flaker (w/Storage Bin):
20-E
Ice Flaker (Hanging): 30-EE
Ice Makers: 10-E, 15-E
Ice Flakers: ...E, ...E
S. HOWES COMPANY
SILVER CREEK, NEW YORK
Incline Screw Conveyor
Mixer: DA-...

HOWE-RICHARDSON SCALE COMPANY
CLIFTON, NEW JERSEY
XL Beam Scale (w/S/S Platform &
a Stand): 5400-S, 5401-S,
5402-S
Magna-Weight Bench Scale (w/S/S
Platform & a Stand):
5600-1-S, 5700-1-S, 5800-1-S

Manufacturer or Distributor and Type and/or Model

- XL Dial Scale (w/S/S Platform & a Stand): 6400-S, 6401-S, 6402-S
 XL Weight-O-Graph Scale (w/S/S Platform & a Stand): 7401-S, 7402-S
 Magna-View, DPMV, Scale (w/S/S Platform & a Stand):
 9300-I-S, 9400-I-S, 9500-I-S
 Magna-View, SPMV, Scale:
 9600-I-S, 9700-I-S, 9800-I-S
 Mechano-Weight Scale (w/S/S Platform & a Stand):
 5700-3-S, 5800-3-S
- A. W. HUGHES COMPANY
BENSONVILLE, ILLINOIS
 Aer-Vac Unit
 Convac Unit
 Rotoclaw: Mark II
 Rotocleaver: Mark III
 Rotoclaw Junior
- HUGHES CO., INC.
COLUMBUS, WISCONSIN
 Rotary Drum Blancher: 02585,
 02586, 02587, 02867
 Auger Blancher: 80, 120, 160
 Oscillating Conveyer: 100
 Insulated Rotary Drum Blancher:
 06104, 06109, 06114, 06179
 Insulated Rotary Blancher:
 06-250
 Belt Cooler: 12-636
 Dewatering Shaker: 22
- HUNTINGTON INDUSTRIES
BETIRAYA, PENNSYLVANIA
 Tray Maker Machine
- HUSSMANN FOODSERVICE COMPANY
ST. LOUIS, MISSOURI
 Continuous Oven: CTX-Gemini
- HYCOR CORPORATION
LAKE BLUFF, ILLINOIS
 S/S Rotary Strainer: RSM-....
- HYDRO-THERMAL CORP
MILWAUKEE, WISCONSIN
 Wizard Drum Opener: F (Cut Outside the Chime)
- HYTROL CONVEYOR COMPANY INC.
JONESBORO, ARKANSAS
 Poultry Parts Conveyor: TR-78
 Conveyor TA-79-G
- I CORE DIV./ACUREX CORP.
MOUNTAIN VIEW, CALIFORNIA
 Checkweigher-Classifier: 400
 Series, 500 Series, 1200
 Series, 1700W, 1700S/S,
 2000W, 2000S/S Series
 Sorting Conveyor, Channelizer:
 CH
- IDEAL EQUIPMENT CO., LTD.
MONTREAL, QUEBEC, CANADA
 Packaging Machine: SL-..
- ILLINOIS CUSTOM EQUIPMENT COMPANY
BEDFORD PARK, ILLINOIS
 Cap and Clip Cutter: 350-1,
 350-2
 Chub Cutter: CC-1, 11
- INAUEN MASHINEN A.G.
HERISAU, SWITZERLAND
- H-WORTH, INC.
SHEBOYGAN FALLS, WISCONSIN
 Sausage Machine: 100
- INDUSTRIAL DESIGN & MACHINE CO.
NORFOLK, VIRGINIA
 Fat Measuring Tool: H-2622-R
 Ham Circumference & Carcass Length Measuring Tool:
 H-2622-R2
 Ham Gauge Tool: G-2789-1
- INDUSTRIAL GAS DIVISION
AIR PRODUCTS AND CHEMICALS, INC.
ALLENTOWN, PENNSYLVANIA
 Freezer: "Cryo-Quick"
 GR. -.....-PO
- INDUSTRIAL INNOVATIONS, INC.
RENFREW, PENNSYLVANIA
 Liver Dewatering System
 (Incline Conveyor,
 Dewatering Shaker, and Lazy Susan): APS-3
- INDUSTRIAL METAL PRODUCTS CO.
INC., SAN BRUNO, CALIFORNIA
 Vibrating Conveyor: 711
- INDUSTRIAL KNITTING INC.
MONTRÉAL, QUÉBEC, CANADA
 Fully Automatic Netting Machine: 44
 Air Operated Meat Stuffing Machine: 1616
- INDUSTRIAL PARK MACHINE & TOOL
CO., INC.
SOUTH CHICAGO, ILLINOIS
 Excel Pak Systems Cartoner:
 A4-83
- INDUSTRIAL SPECIALTIES CORP.
NIKIA, MISSOURI
 Automatic Turkey Basting Unit:
 5T

Manufacturer or Distributor and Type and/or Model

<u>INDU-TRONICS</u>	<u>GAINEVILLE, GEORGIA</u>	Automatic Poultry Sizing Scale: SMS-SS1836, 200BB "Silverline", Silverline system "XL"	4120-...-... 4930-...-... 4130-...-... 4940-...-... 4140-...-... 4770-...-... 4170-...-... 4790-...-... 4190-...-...
<u>INTEGRAL PROCESS SYSTEMS, INC.</u>	<u>PARK FOREST, ILLINOIS</u>	Cryotransfer Freezer: 18-11, 24-11, 36-11, C-... Nitrogen Freezer: .2-.2, .3-.4 Cheese Applicator: C-24, C-36 Sauce Applicator: S-24, S-38 Shuttle Conveyor: 618, 624, 836, 848, SC..., SC..., SC...\$, Cryotransfer Freezer Tunnel: XB-... C (Carbon Dioxide), CK (Liquid Nitrogen) Automatic Patty Collator- Shingler: IPS-SG02 Conveyor: 2-30, C.T. CO2 Freezer: C-.....-1	LEN E. IVARSON INC. MILWAUKEE, WISCONSIN "Schroder" Kombinator MKB 04/178-1400 w/pump KL05 UKB 04/178-1400 w/pump KL05 Margarine Packaging Machine "Bock" FOB... "Benhill" Margarine Filling & Packaging Machine: 8345
<u>INTERNATIONAL MARKETING</u>	<u>LINCOLN, NEBRASKA</u>	"Dura Life" Plastic Drums: Sealable Plastic Head and Slip-on Lid	J & B SAUSAGE COMPANY, INC. WAELDER, TEXAS S/S Meat Tumbler: VT-1000
<u>INTERNATIONAL OFFICE APPLIANCES</u>	<u>NEW YORK, NEW YORK</u>	Cyclone Meat Roll Tying Machine: TS-25 "Dove" Meat Roll Tying Machine: DT-1	JABSCO PRODUCTS A UNIT OF ITT CORP. COSTA MESA, CALIFORNIA Sanitary Pumps: Series 15010, 15030, 15050, 15070, 15170 Sanitary Positive Displacement Pumps: 25500, 25550, 25600, 25650, 25750, 25800, 25850 Sanitary Centrifugal Pumps: 701, 702, 703
<u>INTERNATIONAL SALT COMPANY</u>	<u>CLARKS SUMMIT, PENNSYLVANIA</u>	Brine Tank: Wood Lixator: Sterling Brinemaker "Sterling Brinopak": I-S-... Pur-O-Pak Brine Purification System: PP3000, PP6000, PP12,000 Fiberglass Polyester Brine Tank: 81-060	JACCARD CORPORATION ORCHARD PARK, NEW YORK Steak Cutter (Portion-Matic): 1070, 1070-A Slicer (Instant-Matic): CKS Tenderizer (Tender-Matic): CA-100, E-80, E-90, CA-101, CA-102, H, J, E-93 Skinning Machines: GG-35G, GG-50G Vacuum Packaging Machine: VC-999..., "Super Jumbo"

Manufacturer or Distributor and Type and/or Model

Dicers: TA-84, TA-84S, TA-108S,
Treif Junior
Dicers: TA-108/3' and TA-108/4'
Dicer/Slicers: Piccolo 11,
DerBy, Sprint, Unimat 108,
Unimat 108/2, CuBemat 120,
CuBemat 144
Injector Pokomat: P30/450,
P8/270, P20/310, P10/300,
P14/300
Skinning Machines: GG-35P,
GG-35PB, GG-50A
Meat Slicer: TK-640, TK-920,
TG-180, TG220
Automatic Pickle Injector:
PI-12, PI-7, PI-9, PI-13,
PI-16, PI-25, PI-40, PI-80
De-Rinding Machine: N-520
JACOBSON MACHINE WORKS, INC.
MINNEAPOLIS, MINNESOTA
Meat Crusher "Full Nelson"
1-1614-B, 1-2214-B, 1-3414-B

LUTETIA JAEGAR, INC.
TAMPA, FLORIDA
Vacuum Tumbler: 4
S.S. Vacuum Tumbler: 3
S.S. Vacuum Tumbler: 5, 6
S.S. Meat Loader: 2
Injector Tenderizer: 3
Tenderizer: 2T

JAMAR CORPORATION
ELMHURST, ILLINOIS
S/S Stuffing Horns: S, R, L, RB

JAMM INDUSTRIES
CHICAGO, ILLINOIS
S/S Wire Belt Conveyor: J-100,
JD-200, JD-300, JT-400

J AND R MANUFACTURING
MESQUITE, TEXAS
"Oyler" Smoke Pit: SS-1, SS-2

HARRY P. JANES
STOCKTON, CALIFORNIA
Sanitary Type Valve: 3-2, 2-3

JARVIS PRODUCTS CORPORATION

MIDDLETON, CONNECTICUT

Vent Cutter: VC (Surfaces of machine contacting carcasses must be sanitized between each use with 180° F. water or solution of 20 ppm residual chlorine at point of use.)
Dehider w/Rear End Exhaust: JC-1
Hydraulic Hock Cutter & Dehorner: 25C, 26K
Hydraulic Dehorner: 50-D
Hydraulic Cutter; Hock/
Dehorner/Loin Dropper: 30CL
Hydraulic Beef and Hog Head
Dropper: 3HD
Dehider: Starcraft
Air Scribe Saw: 600F, 600G
Air Multi-Purpose Saw: 700F,
700G
Air Scribe & Loin Saw:
800F
Air Saw: 900F, 1000F
Sheep Brisket Shear: "Real Cold"
Hog Neck Breaker: 3300 HNB
Pneumatic Hock Cutter: 400 HC
Hock Cutter: HC-400
Electric Bone Saw: 400I, 4002
Brisket Saw: 5 DM, MG-1
Electric Dehider: DH-1, DH-2,
DH-3, DH-4
Hydraulic Carcass Splitting
Saw: "Hydra-Splitter", OTT.
Loin Dropper: 25CL
Lung and Kidney Remover: LKE-1
Jarvis "Buster" Band Saws:

(Adequate sterilizing facilities must be provided. This will include a hot water hose with an adequate supply of 180° F. water.)
H080, S760
Skinning Knife (Not acceptable for trimming grubs)
Electric Reciprocating Saw: 45E
Carcass Splitting Saw: 44
Air Reciprocating Saw: 45E
Individual Off-line High
Pressure Bird Washer with
Dehider: Starcraft
Sheep Dehorner: 425-8
Hydraulic Saw: 700F, 1000F
Oil Gland Cutter: OGC-1
Neck Breaker: DNB-1
Low Voltage Electrical Carcass
Stimulator: BV-80
Saw (one-piece blade):
We I saw 404, 424, 444, 464
Saw: Well saw 504
Hydraulic Dehorner: 50G
Hydraulic Scribe Saw: 600 FS
Hydraulic Multi-purpose Saw:
700 FS
Hydraulic Scribe & Loin Saw:
800 FS
Hydraulic-Hog Brisket Saw: HBS-2
Pneumatic Poultry Neck or Leg
Cutter: CPE
Pneumatic Turkey Neck or Leg
Cutter: CPP
Tongue Bone Cutter: TBC
DONALD S. JARVIS, INC.
EDGEMONT, PENNSYLVANIA
Scalder: HT1-375
"Holly-Reynolds" Chiller Vat: 160
JASEC, INC.
ATTICA, INDIANA
Electric Carcass Simulator:
...AC, ...AC, ...DC
J. D. EQUIPMENT COMPANY
DALLAS, TEXAS
Cooker: CD-1, CD-2
Dip Tank: BT-1
JENSEN ASSOCIATES, INC.
RIVER VALE, NEW JERSEY
Chicken Dolly
Cutting Board: Thermo-Plastic

Manufacturer or Distributor and Type and/or Model

<u>JET SPRAY</u> <u>WALTHAM, MASSACHUSETTS</u>	<u>TJ3</u>	<u>JULIAN ENGINEERING COMPANY</u> <u>CHICAGO, ILLINOIS</u>	"CLASS" Water Spray Cabinet: 1020 "CLASS" T-Bar Product Conveyor: 1060 "CLASS" Automatic Loader: 1080 "CLASS" Belt Unloader Conveyor: 1070 "CLASS" Brine Deluge Cabinet: 10340 "CLASS" Coagulant Deluge Cabinet: 1050 "CLASS" Cook Cabinet: 1010 Brine Chill Cabinet: VBC-100	<u>J. KARLBERG ASSOCIATES</u> <u>WYCOMBE, PENNSYLVANIA</u>	Stand and Mounting Bracket: 100 Link Conveyor: 110 Stuffing Table: 120
<u>JETNET CORPORATION</u> <u>CARNEGIE, PENNSYLVANIA</u>		<u>Applicator (Jettyer Netting):</u> Hand CHL, Hand CHM, Hand CXHL, Pneumatic FF-1001-Type-CAL, Pneumatic FF-1001-Type-CXAL, Net Loading Cartridge: S/S "NetMatic" Net Loader: F-4000		<u>KAMFLEX CORPORATION</u> <u>ADDISON, ILLINOIS</u>	Conveyor: 700-..., 700A-..., 702-..., 703-..., 704-..., 705-..., 715-..., 810-..., 811 S/S Conveyor: 732-..., 733-..., 734-... Boning Conveyor: 771 Walking Beam Conveyor: 781 S/S Wire Belt Conveyor: 731-... Lazy Susan Turntable: 901-... S/S Multi-Level, Packoff Turn- table/Conveyor System: 905-... Metal Detector Conveyor: 791-... Metal Detector: 510-..., 520-... KANAFLEX <u>COMPTON, CALIFORNIA</u>
<u>JETNET CORPORATION</u> <u>CARNEGIE, PENNSYLVANIA</u>		<u>Applicator (Jettyer Netting):</u> Hand CHL, Hand CHM, Hand CXHL, Pneumatic FF-1001-Type-CAL, Pneumatic FF-1001-Type-CXAL, Net Loading Cartridge: S/S "NetMatic" Net Loader: F-4000		<u>STUTTGART, WEST GERMANY</u> <u>S/S Smokehouse:</u> U2800/1, U2800/2, U2800/3, U2800/4, 1600	KARRES GMBH AND COMPANY KG. DAVENPORT, IOWA Packaging Machine (Chub): 40, 41, 33, 34, 36, 37, 38-1, 39, 42-1, 42-2, 50, 43, 44-3 KP Vacuum Bagger: 306-2, 306-3 Vacuum Deaerator: 201-1 Weiner Stripper: 302-2, 302-3 Kartridg Pak Deboner: 312-1 Meat Chiller: 312-1-C Meat Stuffing Pump: 313-1, 313-2 Compensating Cylinder: KS Deboner: 318-1, 318-2, 318-3
<u>JETNET CORPORATION</u> <u>CARNEGIE, PENNSYLVANIA</u>		<u>Applicator (Jettyer Netting):</u> Hand CHL, Hand CHM, Hand CXHL, Pneumatic FF-1001-Type-CAL, Pneumatic FF-1001-Type-CXAL, Net Loading Cartridge: S/S "NetMatic" Net Loader: F-4000		<u>S/S Platform Scale:</u> B3W	<u>K-TRON, INC.</u> <u>SCOTTSDALE, ARIZONA</u>
<u>JONES & HUNT INC.</u> <u>ORWIGSBURG, PENNSYLVANIA</u>		<u>Storage Tank: Plastic</u>	<u>JUSTIN FIBERGLASS INC.</u> <u>GEORGETOWN, DELAWARE</u>	<u>JUSTIN FIBERGLASS INC.</u> Fiberglass Storage Tank: 142 (Acceptable for storing water or brine.)	<u>K-TRON, INC.</u> <u>SCOTTSDALE, ARIZONA</u>
<u>JONES SUPERIOR MACHINE COMPANY</u> <u>WAUKESHA, ILLINOIS</u>		<u>Band Saw (Packers): 19-A, 53-A,</u> 54-A	<u>JVR INDUSTRIES</u> <u>BUFFALO, NEW YORK</u>	<u>Vacuum Packaging Machine:</u> CV-3CS, CV-8CS K	<u>K-TRON, INC.</u> <u>SCOTTSDALE, ARIZONA</u>
<u>JONES SUPERIOR MACHINE COMPANY</u> <u>WAUKESHA, ILLINOIS</u>		<u>Ribbon Blender: SRB-...</u> Traveling Table Band Saw: 200S Stationary Table Band Saw: 190S Ham Tumbler: HT-... .	<u>K-TRON, INC.</u> <u>SCOTTSDALE, ARIZONA</u>		<u>KAI SER ALUMINUM & CHEMICAL</u> <u>COMPANY, CHICAGO, ILLINOIS</u>
<u>JONES SUPERIOR MACHINE COMPANY</u> <u>WAUKESHA, ILLINOIS</u>					<u>Foil Crimper: HCT-802, HCT-801,</u> HCT-803 Foil Container Closing Press: ACM-400 "Air-O-Matic" Pie Press: A-800

Manufacturer or Distributor and Type and/or Model

Continuous Any I-Ray Fat Analyzer M-401	<u>KENLINE CONVEYOR SYSTEMS</u> OSHKOSH, WISCONSIN Conveyor: OM-307-716	Combination Ham & Shoulder & Scribe Saw: AC "Pace-Setter" Brisket Saw: 500 Primal Cut Saw: APC, 77 and "Superspeed"
Deboner: 318-2B (To Be Used in Conjunction with Bone Press: 312-1.)	<u>KEK, INC.</u> <u>BRISTOL, PENNSYLVANIA</u> Mill, Betagrind: BG34-SS (Dry Product Use Only)	Carcass Band Saw: Bandmaster, "Bandmaster" 11 Adequate sanitizing facilities must be provided. This will include 180° F. water. Beef Leg Cutt-Off Saw, AL Dehorner: Hydro-Clipper 11 Carcass Band Saw: BANDMASTER Hydro-Clipper 11 Carcass Band Saw: 11 (Adequate sanitizing facili- ties must be provided. This will include 180 degrees F. water.)
Packaging Machine, Chub: 38-2 Meat Sample Compactor: 316-S1 "Any I-Ray" X-Ray Fat Analyzer: M-201, 316-3	<u>KEMA NOBEL FOOD SYSTEM</u> <u>KLIPPAN, SWEDEN</u> Boning System: "Been-A-Matic" 001	Saws: SC-::: Hydro-Clipper Leg Shear: HL-1
Mechanical Deboning Machine: 318-2A 318-2-, 318-2-: 318-3-, 318-3-: 318-23, 318-23:	<u>KENFIELD CORPORATION</u> <u>MINNEAPOLIS, MINNESOTA</u> Vacuum Sealers: C-14D, C-14DN C14E, C14EN	KENTUCKY COLONEL BARBECUE LEXINGTON, KENTUCKY Oven: A
Any I-Ray Fat Analyzer: 316-4A Pump Feeder: 318-P Portable Fat Analyzer (Par): 322-1	<u>KENT COMPANY</u> <u>CHICAGO, ILLINOIS</u> Freezer: Liquid	<u>KERCO COMPANY, INC.</u> ST. LOUIS, MISSOURI Bacon Conveyor: 200, 300
Tortilla Folder: 323-1	<u>KENICO</u> <u>NORTH MIAMI, FLORIDA</u> Poultry Cutter: KCC-100, KCC-200 Poultry Gizzard Peelers: Series K-::: Poultry Cutter: KCC-100, KCC-200 Poultry Gizzard Peelers: Series K-::: Poultry Killing Machine: Rajah	<u>KERRES GMBH & COMPANY KG</u> WEST GERMANY Smokehouses: KBS700EL, CS700EL, CSI...EL, 1...EL, U2.../, US2.../.
<u>KASON CORPORATION</u> <u>LINDON, NEW JERSEY</u> Vibroscreen: K-30-1-SS	<u>HENRY B. KATZ ASSOCIATES</u> <u>SHORT HILLS, NEW JERSEY</u> Automatic Giblet Wrapping Machine: K-Wrapper	<u>KERR SA.</u> <u>SWITZERLAND</u> Belts (Food Contact): F5, F10, F20, F22, F30, P6, P10, W20, W30 Belts (Packaged Product): R10, R18, R20, S10, L10D, L20D
<u>KEATING OF CHICAGO</u> <u>CHICAGO, ILLINOIS</u> Deep Fat Fryer w/S/S Cabinet: TS-14,-18,-20,-24 "Wimco" Oven w/S/S Interior & Exterior: 27-2 DOXSS	<u>KENTMASTER MFG. COMPANY</u> <u>LOS ANGELES, CALIFORNIA</u> Hog Splitting Saw: KM-110, KM-130, KM-160 Beef Splitting Saw: KM-75, KM-151, KM-203, 200 Beef Brisket Saw: KM-153, KM-500 Hog Brisket Saw: AHB, EHB Dehorning Saw: KM-650, AD Breaking Saw: 600, Colt Ham/Shoulder Marking Saw: 149, AM	<u>KEY EQUIPMENT COMPANY</u> <u>MILTON-FREEWATER, OREGON</u> Scalper: 17A64 Air Cleaner: 2B68 Dewatering Shaker: 1411
<u>KEEBLER MFG. COMPANY</u> <u>CHICAGO, ILLINOIS</u> Mixer: Titan-238 (Paddle must be removed daily unless solidly welded to shaft.)	Cooker: Jourdan (Equipped with S/S pipe and sanitary pump which can be readily disassem- bled for cleaning.) Shoulder Knife: 458 S/S Vat: 341	

Manufacturer or Distributor and Type and/or Model

<u>KEY TECHNOLOGY, INC.</u> MILTON-FREEWATER, OREGON Deicer Shaker: 403131 ISO-FLO Dewatering Shaker: 403916, 403917	Model: "Acrasensor" II <u>KLAUS INDUSTRIES</u> MT. PLEASANT, TEXAS Oil Sac Sutter: I	Pre-Chill Cabinet: KSIIC-7500-4 Dry Sausage Oven: DSO-G-... DSO-S-... Conveyor D-4902 Ham Boning System--consisting of the following: Conveyor: A1-1248; Conveyor: A1-1305 Ham Fat Trim Table: A1-1312 Whole Ham Conveyor: A1-1244 Ham Feeding Conveyor: A1-1288 Vat Dumper: A1-1255 Combo Dumper: D-5559 Main Boning Conveyor: AO-454 Smokehouses: BPO-RG-,, BPO-RS-.. Hog Neck Washer: KSI/SKF S.S. Pickle Injector: H-102 Electronic Fat Measuring Device: "FAT O METER" FOM Brine Chiller Test Unit: BC-1R S/S Tables: A4-635, A4-636 Carcass Vacuum System: KSI Buggy Dumper: D-5000 Automatic Pickle Injector: FGM...-..
<u>KEYSTONE VALVE</u> HOUSTON, TEXAS 4" Butterfly Valve: 99-S w/pipe spreader	<u>KLR MACHINERY, INC.</u> BATH, NEW YORK Fresh Meat Container: "Tender Tainer" 001/83	
<u>KILIA FLEISCHEREIMASCHINEN</u> KIEL, WEST GERMANY "Kilia": Rapid Cutter: 2000S	<u>KLIKLOK CORPORATION</u> ATLANTA, GEORGIA "Captain C" Packaging Machine: HS-...-... "Captain D" Packaging Machine: HS-...-... "Captain G" Packaging Machine: HS-...-... "Captain H" Packaging Machine: HS-...-... "Captain S" Packaging Machine: HS-1...-... "Captain K" Packaging Machine Horizontal End Load Cartoning Machine: Magnum HMS	
<u>KINETIC EQUIPMENT COMPANY, INC.</u> PLANO, TEXAS Conveyors: BCE-...-., BCEH-...-.. Conveyors w/Cutting Board: CEH-CB-...-. Lazy Susan: LS-... Conveyor: OC-...-.. Bonning Table: BC-...-.. Stationary Boning Table: SSSBT Trimming Table: SSTIT Double Station Boning Table: SSDSBT Head Work and Trim Table: SSHWT	<u>KOACH ENGINEERING, INC.</u> LOS ANGELES, CALIFORNIA Cryogenic Immersion Freezer: CIF-3..	
<u>KOBROWSKI MACHINERY COMPANY</u> CHICAGO, ILLINOIS Presto Dicer (Bell Hack): A-84		
<u>KOCH SUPPLIES, INC.</u> KANSAS CITY, MISSOURI (Self-Feeding) Grinder: K-56 Cutting Table Viscera Table K-Frame Tables: (Galvanized Frame): 01-14-...-01-20-.; K-Frame Tables (S/S Frame): 01-27-99, 01-28-.; Packaging Machine "Multivac": AG-6, AG-8, AG-80, AG-800, A-300, A-400, AB-100, M-8-., M-8..D, M-72, R-7..., R-5..., R-80		
<u>KNUD SIMONSEN INDUSTRIES</u> REXDALE, ONTARIO, CANADA Hog Head Brush: 1B/2, 2B/L Mixing Vat: 1800-E S/S Curing Vat: 523629 Continuous Smokehouse: "LASKA" Cutter: MK.-...-S K.S.I. Screw Conveyors: D4444, D4445 Liquid Smoke Applicator: KS1-7500-1 Brine Chiller Unit: KSI-7500-5, BC-1R-...-BC-2R- Unloading Table: KSI-7500-7 Tempering Duct: KSI-7500-2		
<u>KING ENGINEERING CORPORATION</u> ANN ARBOR, MICHIGAN Sanitary Pressure & Level Sensing System		

Manufacturer or Distributor and Type and/or Model

Gate Conveyor: 26 24 20
"Inject-O-Matic" Pickle Injector:
12351, 12350, 12352, 12354,
12375
Product Packing Table: 01-17-31
Boning & Trimming Table:
(Galvanized Frame): 01-14-...,
01-20-...
Ham Pumping Table: (Galvanized
Frame): 01-14-58
Ham Pumping Table (S/S Frame):
01-28-45
Sausage Stuffing Table:
(Galvanized Frame): 01-14-...,
01-20-...
Sausage Stuffing Table (S/S
Frame): 01-28-...
Boning Table W/Back Splash:
01-17-...
Utility & Wrap Table:
(Galvanized Frame): 01-14-...,
01-20-...
Utility & Wrap Table (S/S
Frame): 01-28-...
Trimming Table (S/S Frame):
01-28-...
Sausage Bucket: 01-12-...
Scale Conveyor: 26 26 00
Belt Conveyor: 26 26 65
Horizontal Product Conveyor:
26 27 75
Overhead Bone Conveyor: 26 27
70
S/S Meat Truck: 01-17-03
Meat Truck (Hot Dipped
Galvanized): 01-14-...
Sealing Machine (Multivac):
AC-4, B-6, BG-6, R-67, R-70
Fat Control (Digital):
Honeywell
Alpina Cutter: KA-175, KA-275,
KA-440, KA-660
Portable Cook Tank: SP-18424
Worm Screw Conveyor: 28 26 30
Honeywell DFC Console: 29 04 00
Durasan Cutting Boards:
01-14-..., 01-17-...
Koch Dicers: 28 30 00, 28 60 00
Treif Dicers: 21 01 44, 21 01
08
Portable Inclined Belt
Conveyors: 26 28 50, 26 29 00
Triple Track Broiler: 22 30 00
Inclined Belt Conveyor: 26 29
50
Head Flushing Cabinet: 10 00 74,
10 00 75, 10 00 76, 10 00 77,
10 00 78, 10 00 79
Smokehouse Trucks & Cages: 2928,
2929, 2925, 2453-7, 2453-8
Dropped Meat Wash Stand: 01-11-36
Umbrella Tripe Washer: 10 03 57,
10 03 58
Pluck & Gullet Tables: 10 01 27,
10 01 28, 10 01 29
Viscera Separating Table:
10 06 89
Beef Paunch Working Table:
10 03 76
Hog Head Holder: 10 01 01
Paunch Truck: 10 00 72, 10 00
69
Head Inspection Stands: 10 00
84, 10 00 86, 10 00 87, 10 00
88
Fat Receiver & Washer: 10 06 99
Hog Scalding Vats: 10 02 29,
10 02 30, 10 02 31, 10 02 35,
10 02 36
Head Inspection & Work Truck:
10 07 00, 10 07 01
Tripe Scalders: 10 03 59,
10 03 60, 10 03 62
Head Working and Trimming
Table: 10 02 93
Offal Truck: 10 01 05
Loin Rack Truck: 01-20-...,
01-14-..., 01-19-...
Nesting Smokehouse Truck: 32921
Cattle Head Loops: 10 00 91,
10 00 93
Head Inspection Truck: 10 02 97,
10 02 98, 10 02 99
Revolving Tripe Ring: 10 03 68
Hog Viscoera Inspection Table:
10 00 96, 10 00 99

Moving Top Hog Inspection
Table: 10 07 02 (sanitized
with 180° F. water.)
Truck Smokehouses:
32 00 01, 32 00 02, 32 00 03,
32 00 45, 32-01-55, 32-01-57
S/S Curing Tanks: 01-12-...
01-16-...
Hide Puller: 10 02 80
Koch Control Plus Weight
Control: 21 40 00
"Maja" Pork Skinner: SKS350,
SKJ500, VAZ500, VBA-505
Revolving Head Wash Cabinet:
10 02 88
Prima Cut Wrapping & Bagging
Station: 21 01 01
Frey Electro-Hydraulic Stuffer:
24 53 30, 24 53 70
S/S Lazy Susan Tables: 26 22 50,
26 22 60, 26 22 70, 26 23 50,
26 23 60, 26 23 70, 26 28
"Multivac" Sealing Machines:
AGW, AGV, AG-5, B-7
S/S Cook Vats: 01-20-...
Vacuum Ham Tumbler: 24000
S/S Boning Table: 26 28 00
"Grand Prize" Smokehouses:
32 01 42, 32 01 43, 32 01 44,
32 01 45
"Palma" Grinders: KP-250,
KP-300, KP-400
Ham Pump: 01 1227
"Koch-Farpar" Stuffer: KF-50,
KF-100, KF-150, KF-30
"Koch" S/S Cutter KS-20, KS-30,
KS-40, KS-75, KS-125
Low Voltage Electric Carcass
Stimulator: 150LV
Vacuum Tumbler: 478000
Steam Cabinet: 311141
Smokehouse: "KS" P6-...
Stuffer: "KS" P6-...
Automatic Chopper Mixer
Emulsifier: SEL0-KS. FD-9
Vacuum Tumbler: 478100
Pickle Injector: "Injectomat"
KR-...
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Chub Cutter:	KLC	Machine: EPR...	Machine: CS-... "Fessman" S/S Smokehouse:
Emulsifier:	KS.....	Croquette Machine: CR-400	"Koch" S/S Cutter: T-3000, T-6000
"Koch" S/S Cutter:	KS-200	Deep Fat Fryer: BR-S	S/S Smokehouse Truck: CV-ST
Frey Electro-Hydraulic Stuffer:	Frey..	Patty Machine: VM-...	"Fessman" Cont inuous Frank unit:
"Multivac" Sealing Machine:	"Multivac"	Pre-Dusting/Flour Machine: PRM-900	T-4000
AG-500 & AG-900		Shuttle Conveyor: SCB-900/600,	Fill Clip Machine: FCA-S
White Tub:	01-07-07	SCB-1200/900	"Poly clip" Packaging Machines:
Blue Tub:	01-46-34		FC-S...
S/S Dump Buggy:	01-45-28		Poly Clip Machines: DCA, DCA-U,
01-45-29			DCD, DCH, FCA, SCA, SCD, SCH
Packaging Machine:	"Multivac A-200"	Linker & Stuffer: VA, Vf-325	Linker & Stuffer:
White Tub:	01-07	Cont inuous Stuffer: Vf-350	Cont inuous Stuffer:
Blue Tub:	01-46-34	Vf-20, Vf-16, Vf-12	Vf-20, Vf-16, Vf-12
Automatic Pickle Injector:	PI..	Metal Detector: SMD, PMB	Metal Detector:
PI..	"Koch-Fatosa" KF-50,	"Tiromat" Vacuum Packaging Machine: CSVAA430L (Gas	"Tiromat" Vacuum Packaging
Stuffer:	KF-100, KF-150, KF-30	600, 610, Tandem 650	Injection)
KOL-FLO CORPORATION		Sealing Machine: DUO-410	Automatic Ham Filler:
BAYONNE, NEW JERSEY	Liquid Cooler: Dwc-10	Vacuum & Sealing Machine	TWC-H3...
KUHL CORPORATION		Swissvac: Major Vertical 560	Multineedle Injector: Hydra-BL-
FLEMINGTON, NEW JERSEY			...
S.S. Washer: BPSW-600			Hydra-BL-...
S.S. Dryer: H1-PB-1000			Elevator: "Omega" 750
KUHLMAN, INC.			Vacuum Tumbler: PRT-...
MENDONNEE FALLS, WISCONSIN			Crushing Mill: "Molistic" 750
Cheese Cuber-Grater: 2-10			Piston Stuffer: FA-30, F-30S
Cheese Depositer: 26-..			T-7000
Meat Applicator 25-28			Transfer Clip Automat: TCA
Sauce Applicator: 24-36			Cont inuous Vacuum Filler:
T.W. KUTTER, INC.			VF-10
AVON, MASSACHUSETTS			Portioning and Linking Machine:
Kramer & Grebe CCA-....			PA-30-4, PAL-51, PAL-52
Automatic Vacuum Packing Machine:			Vacuum Chamber Machine:
"Quick" 2000			"Compact"
Tenderizer: 360			Meat Cutting System:
KVP COMPANY, INC.			Kramer & Grebe CCA-....
SACRAMENTO, CALIFORNIA			Automatic Vacuum Packing
Belts (Food Contact)			Machine: "Quick" 2000
Plastic Flat Top: 21....U,			Tenderizer: 360
Gizzard Conveyor Belt: 11000S-U			
Belts (Food Contact)			
Plastic 615..., 620..			

- Plastic Chain W/Fused Top:
410., 415., 420., 425.
Belts, Plastic, Food Contact
Chain W/Fused Tops: 410...,
415., 420., 425..
- Plastic Belt: "Flow Top"
615., 620.
- Fluid-Flo Plastic Belt (For
Package Product Only): 62000
FF-WR, 62000 FF-NOR
- Plastic Belts (For direct
product contact): 620000
Series STB, 62000 FFM
- KYBURZ OF CALIFORNIA
WHITTER, CA
- Vacuum Tumbler: "REW-POK"
N-14
Meat Slicer: TK-...-2, TPS-...
L&A-...
L
- L&A ENGINEERING & EQUIPMENT, Inc.
TURLOCK, CALIFORNIA
S.S. Broth Evaporator System:
L&A-...
L&L WELDING
MEDLEY, FL
Steam Cooker: LLW-100
- LABELLETTE CO.
FOREST PARK, ILLINOIS
Applicator: 18S
- LADISH COMPANY, TRI-CLOVER
DIVISION, KENOSHA, WISCONSIN
Air Operated Valves: Series 161,
162, 171, 262, 361, 371
Pump (Sanitary): PR, PRE, PRED
Tri-Flo Centrifugal Pump:
C-Series, SP-Series
Pressure Gauges: 54C28-X,
5hC30-X
Magnetic Traps: A55, A55 MP
Bi-Metallic Dial Thermometer:
54-B52-X
- Flo-Verter: 64-172
Tri-Blender: F...MD-B...S
In-line Filter: FM... with
filtering media B, C, D & E
- LA HACIENDA MEXICAN FOODS CO.
LUBBOCK, TEXAS
Semi-Automatic Taco Fryer:
DSTM 480
- LAND O' FROST, INC.
LANSING, ILLINOIS
Meat Vacuum Bag Packager
"Pouch-Vac" 100
Filler: 101
- CLAYTON H. LANDIS COMPANY, INC.
SOUDERTON, PENNSYLVANIA
Conveyor's: 02827 & 8197
Limited Reduction Ham Boning
System Consisting of:
Conveyor: C-1, C-2, C-3,
C-4, C-5, C-6, C-7, C-8,
C-9, C-10, C-11, C-12,
C-13, C-14, C-15, MB-1
Holding Table: T-1
Packing Table: T-2
Trimming Bench TB-1
- LANGE LIFT COMPANY
PEWAKEE, WISCONSIN
Tipster: 12440
- H. J. LANGEN & SONS LTD.
MISSISSAUGA, ONTARIO, CANADA
Carton Machine: B-1
Vacuum Meat Press: H-75/S,
H-95/S, H-105/S, D-110
Ham Vacuum Curing and Massaging
Wagon: W-90
Tumble Cure: B-120
Tumble Cure w/Vat: W-80
Can Feeder: V-86
Can Filler: V-79
Vat Dumping Device: P-82
Can Filling Machines: VP99/90,
VP99/120, VP30/..., VP99/150
Ham Press H95/SV
- Vacuum Ham Tumbler: V2M
Deboning Machine: HU-40
(All deboned product must be
inspected for bone and cartilid
fragments by the establishment
Deboning Machine: U-30 (All
deboned products must be
inspected for bone and cartilid
fragments by the
establishment.)
Deboning Machine: U-30
Centrifugal Beef Food Cleaner:
76P, 777P, 87P
Hoof Remover: DESER
Frozen Meat Cutter: B-17
- LANIER MACHINE COMPANY
GAINESVILLE, GEORGIA
Poultry Killer: 1000
Line Divider: 3000
- LAPARMENTIERE
PARIS, FRANCE
Tripe Washer & Cleaner: 57, 67,
68, 88
Tripe Defatter & Refiner: 555R,
666R, 68R
Washer Elevator: 475
Refiner Elevator: 375
Inspection Table: 1000
Centrifugal Beef Foot Cleaner:
76P, 777P, 87P
Hoof Remover: DESER
- LASAR MFG. COMPANY
LOS ANGELES, CALIFORNIA
Frozen Meat Flaker: AU-MF,
CMF-G, CMF-S
Grinders: A-42F, A-42HF, A-52F,
A-52HF, A-56F, AA-56F, AU-42F,
AU-52F, AU-56F, TCA-12,
TCA-22, TCA-32, AA-66S,
AA-1100S, AA-1600S, AA-66,
AA-1100, AA-1600, FMBG-1100,
FMBG-1100S
Mixer: 150F, 250HF, 500HF, 250F,
1000, 1500, 2000 (Agitator to
be removed daily for
cleaning)
- Vacuum Tumbler/Injector R120..N1

Manufacturer or Distributor and Type and/or Model

<u>Mixer-Grinder:</u> 150/42, 250/52 Band Saw: B-12F, B-14F, B-16F, SA-20F, SA-30', SA-36', SA-30F, SA-36F	<u>H. D. LAUGHLIN & SONS</u> <u>FT. WORTH, TEXAS</u> Conveyorized Boning Table & OH Bone Conveyor: SBT-....., OCB-.... Inclined Screw Conveyor: SCP-T, SCP-L	<u>THE LAZAR COMPANY</u> <u>CHICAGO, ILLINOIS</u> Vacuum Packaging Machine: HA	
"Butcher Boy" Mixer: 500F Mixer-Grinder (Agitator to be removed dairy for cleaning): 500/56, 500/66, 1000/66, 2000/66	Utility Table: STUT Boning Table: STBT, DSBT, DBT-2000, GBT-A	<u>LAZCO INTERNATIONAL FOOD</u> <u>MACHINERY COMPANY</u> Ham Skinner: "Grasselli" 50A Automatic Skinner: "Grasselli" N520	
Frozen Meat Cutter: GSF-620 Mixer-Grinder: 100/42, 100/52, 200/42, 200/52	Inclined Screw Conveyor: SCP-L Ham Pumping Table: HPT Paunch Truck: SSPT, CSPT Smokehouse Truck, Galvanized: S1	<u>L. B. PRODUCTS CO. INC.</u> <u>OTTUMWA, IOWA</u> Tank: LB275 Cut-Up Shackle: 1008-WS S/S Sausage Tub: 3030 S/S Vegetable Tank: 360 S/S Meatainer: 1433 S/S Combination Eviscerating Shackle: 1454, 1254	
Vacuum Packaging Machine: VA-5, VA-2	Hog Gambrelling Table: HGT Head Inspection Stand w/S/S Head Loops: HIS-.. S/S Head Flush Cabinets: FHSC-..	<u>LCH CONSTRUCTION EQUIPMENT SALES</u> <u>COMPANY, INC.</u> <u>HATFIELD, PENNSYLVANIA</u> Carcass Lugging Buggies: 440	
Vacuum Packaging Machine: "Butcher Boy" VA-1	Galvanized Head Flush Cabinets: HFC-..	<u>LEAFI-INTERNATIONAL INC.</u> <u>TEANECK, NEW JERSEY</u> Filling Machine (Rheon): 204-A, 205-A	
Vacuum Packaging Machine: VA-2	Viscera Inspection Table w/S/S Pans: VIT-. (Sanitized with 180° F. water.)	<u>LE BEAU PRODUCTS</u> <u>BARABOO, WISCONSIN</u> Tote Boxes Gray & Natural Color: R197A, R187A, R180A, R250A, R240A, R5688, R5693, R501, R500	
Dual Mixer: 150-DM, 250-DM Grinder: AF42, AF52, AF56	Head Inspection Truck: HIT-.. Offal Hanging Truck: LHT-.. Offal Freezer Truck: OFT-.. Flight Top Boning Table: FBT-.. Conveyor: SKBC-...., HPC-...., SSBC-...., FBTC-....	<u>LEDER, INC.</u> <u>PITTSBURGH, PENNSYLVANIA</u> Belt (Food Contact) Rapptex: E60/1 0+02 PU, E60/1 0+05 PVC, E60/1 05+05 PU, E90/2 0+05 PVC, E120/2 05+20 PVC, E120/2 05+10 PVC, E120/2 0+02 PU, E120/2 0+05 PVC, E120/2 05+05 PVC, E240/2 0+10 PVC, E240/2 05+10 PVC, E360/3 05+10 PVC, E60/1 0+05G	
<u>JOHANN LASKA U. SOHNE</u> <u>VIENNA, AUSTRIA</u>	Lazy Susan: LZSN, LZSN-A60 Head Workup Table: HWTT-S Liver Hanging Truck: LHTP Conveyor Table w/S/S Top: CPTG Truck: OCT-18	<u>LATEM METAL</u> <u>DENVER, COLORADO</u> Head Inspection Rack: LMHL S/S Head Wash Cabinet: LMSC Galv. Head Wash Cabinet: LMGS S/S Wall Mounted Head Flush Cabinet: LMWHS Galv. Wall Mounted Head Flush Cabinet: LMWHG S/S Meat Pan Table: LMPT Cutting Top Table: LMCT Conveyor w/Cutting Boards: LMBT-15, LMDBC Smokehouse: LSM-....	<u>HERMANN LAUE SPICE COMPANY, INC.</u> <u>SCARBOROUGH, ONTARIO, CANADA</u> Pickle Injector: Guenther PI-..., PI-..., PIF-.., PIF-..., PIS-..., PIS-... Steam Jacketed Kettle: ERC

Manufacturer or Distributor and Type and/or Model

White, E120/2 0+05G White Belt (Packaged Product Only) Raptex: E120/2 0+P1 PVC, E120/2 05+P3 PVC	Dump Bucket: 4090-SC Utility Table: 7520 Head Work-up; Cattle: 1020 Head Inspection Truck, Cattle: 7065, 7-65-8	Rod Type Conveyor: 6561 Pluck Trimming Table: 2070 Offal Carrier: 6055-1 & 3 Trimming & Boning Table, S/S Top: 7516 Offal Rack: 6055-6, 8, 11, 13 Tripe Truck: 7031-1 Offal Pan & Carrier Rack: 6546 Viscera Table Extension: 2075-6 Screw Conveyor: 6550, 6550-1 Viscera Inspection Table (Hog-Sheep): 1096-1 (Sanitized with 180° F. water.)	Electric Simulator: 4051 S/S Automatic Electric Stimulator 4055- Cattle Head Truck: 7065-8 Electric Carcass Stimulator: 4051-LV Hide Puller "Frisco-Stripper": 1063 Hold Back Device: 1061-5
<u>LEE METAL PRODUCTS COMPANY</u> <u>DIVISION OF LEE INDUSTRIES, INC.</u> <u>PHILLIPSBURG, PENNSYLVANIA</u>	S/S Pressure Kettle, w/Perforated S/S Basket or Plate: P.C. Flush Valve: Plug Cooling Pan: 5 S/S Kettle: A, B, C, D, CD, CWD Closed Top Tank (when Fitted With Sanitary Quick Couplings): 70 Gal., 30 Gal. Agitator, Single Motion: 5, 7, 8, 10 Agitator, Double Motion: 9M S/S Jacketed Tank: U- Agitator: SR, DR, PR, SRS, DR, PRS Single Shell Gas Fired Tank: PBT	Viscera Separating Table: 2075-1 Boning Table: 1096-2 Product Dump and Drain Tank: 5024 Meat Wash Table: 7540 Beef Foot Basket for Kill Floor Conveyor: 6046-2 and 6046-2S Beef Foot Basket for Scalding Conveyor: 6046-1 S/S Cooking Basket: 2050-2 Quarter Landing Table: 7520-19 Pneumatic Hoof Holder: 2060-6 Sheep Head Work-up Table: 1020-21 "Roll-A-Hide" Hide Puller: 1062A (Probe must be between each carcass.) Hide Puller "Ultimate 8": 1061-1 Moving Top Cattle Viscera Inspection Table: 7555 Cutting Table: 7517-8 Inspection Table (circular): 1095-3	LEGION UTENSIL COMPANY <u>AUGUSTA, GEORGIA</u> S/S Kettle: TFN-..., TEC-..., LGB-..., LEC-..., HEC-..., TWE-..., LP-..., LS-..., LSP-..., LT-..., TWP-..., TWT-..., TWU-..., S/S Kettle with Scraper/ Agitator: TMV Electrical Fry Pan: ES-..., TS-...; LGAR S/S Electric Fry Pan: TES-....
<u>LEIFELI COMPANY</u> <u>SAN FRANCISCO, CALIFORNIA</u>	Tripe Scalders: 2040-5 S/S, 2040-5G/S Sausage Stuffing Table: 7555 Cutting Table: 7517-8 Inspection Table (circular): 1095-3	Brooklyn, NEW YORK S/S Shelf Truck: AST-172 S/S Sausage Stick Hanging Truck: SH-172 S/S Curing Truck: LT-172 S/S Tilt Type Sausage Meat Truck: SAT-172 S/S Tilt Type Box Truck: TT-172 S/S Dump Bucket: DB-172 S/S Casing Flushing Table: CT-172 CFT-172 S/S Stuffing Table: ST-172 S/S Boning Table: TTB-172 S/S Cutting And Trimming Table: CT-172 S/S Cook Baskets: CTB-172 S/S Folding Smokehouse Cage: FC-172S Galv. Folding Smokehouse Cage: FC-172G S/S 4 Station Smokehouse Cage: NC-172G S/S Smokehouse Cage: C-172S Galv. Smokehouse Cage: C-172G S/S Smokehouse Tray: OT-172	GEORGE LEISENHEIMER CO., INC. <u>BROOKLYN, NEW YORK</u> S/S Shelf Truck: AST-172 S/S Sausage Stick Hanging Truck: SH-172 S/S Curing Truck: LT-172 S/S Tilt Type Sausage Meat Truck: SAT-172 S/S Tilt Type Box Truck: TT-172 S/S Dump Bucket: DB-172 S/S Casing Flushing Table: CT-172 CFT-172 S/S Stuffing Table: ST-172 S/S Boning Table: TTB-172 S/S Cutting And Trimming Table: CT-172 S/S Cook Baskets: CTB-172 S/S Folding Smokehouse Cage: FC-172S Galv. Folding Smokehouse Cage: FC-172G S/S 4 Station Smokehouse Cage: NC-172G S/S Smokehouse Cage: C-172S Galv. Smokehouse Cage: C-172G S/S Smokehouse Tray: OT-172
<u>LEE POWER EQUIPMENT AND</u> <u>MANUFACTURING</u> <u>HARRISONBURG, VIRGINIA</u>	Chub Cutter: LL-105 Tripe Scalders: 2040-5 S/S, 2040-5G/S Sausage Stuffing Table: 7555 Cutting Table: 7517-8 Inspection Table (circular): 1095-3	Hide Puller: MILAB, "MARK" 11 Round Bar Slide Bed Belt Conveyor: 6564 Beef Viscera Work-up Table s/Manure Dump and Paunch Flushing Hopper: 2075 Bin & Screw Conveyor: 6550-4 Foot Scalding Tank: 2060-10 Roller Bed Conveyor: 6562 S/S Rotating Table: 1096	Paunch Truck: 7005 Electro-Hydraulic Head Splitter: 1023 Offal Truck: 7035 Tripe Umbrella: 2030

Manufacturer or Distributor and Type and/or Model

S/S Ham Press: HP-172
Meat Tumbler: GL 77-466
Dumper: GL 77-467
Conveyor: GL 77-468

LELAND SOUTHWEST.
Mixers: 100 DA-70, 200 DA-70,
600-DA, 600 DA-HT, 600
DA-HTS, 1200 DA-70,

LETSCH CORPORATION
SPRINGFIELD, MISSOURI
Tank: (Two Compartment)
Atmospheric Cooking Vat
S/S Tank (Portable): 400 Gals.
Conveyor: Single Belt, Three
Belt
Inclined Hopper Auger Conveyor:
HA-50361, HA-50365
Tank Dumper: HTD-2
Dry Ingredient Hopper: 40014
Meat Tenderizer: MT-900
S/S Dry Ingredient Mixer:
60100
Round Tank Dumper: RTD-1
S/S Tank: ST-40936

LEWIS FOOD PROCESSING EQUIPMENT.
INC. WELLINGTON, MISSOURI
Chiller Paddle Discharge, CPD-105
S/S Turkey Dressing Shackle:
TDNR-375

LEWIS MACHINE COMPANY

DEMAREST, GEORGIA
Breast Skinner: LBS-52
Hydraulic Hock Cutter: LH-84
Inline Neck Skinner: TW-84
Bird Unloader: LBU-85
Neckskin/Cut Cutter: LNC/GC-86

LEWIS REFRIGERATION CO.
WOODENVILLE, WASHINGTON
Freon Freezer: FF-6000
Spiral Freezers, 800 Series:
...-R,...R,...-L-
...-L-...R-...L,-...R

LEWIS AND SONS, INC.

CUMMING, GEORGIA

Breast Skinner: LSB-52
Leg Puller: LLP-80

Poultry Head Cutter: HE

LEWIS SYSTEMS, MENASHA CORP.

WATERTOWN, WISCONSIN

Batch Container: TBN-10,
TBN-20, TBN-30, BCN-10,
BCN-20, BCN-30

Container Covers: DC-18, DC-19

Curing Vat: Plastic
Tote Box: SN-...-...-
Tote Basket: Chilli Pack I,
Chilli Pack II (Packaged
Product Only)

Container: Bulk Handler:
BC-4840-42F

Plastic Meat Lug: SN 2818-10,
2516-9

Product Tray: Series 1520, 1551
Transport Tray: ...-US
Plastic Container Covers:
CO-...-

Plastic Container/Cover: 2115-9
Plastic Container/Lid: FP-14
Plastic Poultry Lug/Lid:
2416-11

LIGHT SOURCES, INC.

FLOWERY BRANCH, GEORGIA
Giblet Pump, 001

LIFTEC SYSTEMS, INC.

HOLLEY, NEW YORK

Dumper: HD-100

LIQUIPAK INTERNATIONAL, INC.

ST. PAUL, MINNESOTA

"Sea-I-O-Matic" Carton Former/
Filler: 060-S
Transfer Pump: Bock 900
Transfer Pump: AP25, HP25,

LINCOLN MANUFACTURING CO., INC.
FORT WAYNE, INDIANA
Oven: 1000, 1001, 1050, 1051

LINDHOLST AND COMPANY
TRIGE, DENMARK

Killing Machine: LA-12-050
Gizzard Processing Machine:
LA-13-390
Chicken Scalder: CLA-12-110
Turkey Scalder: TLA-12-110
Automatic Head Remover:
LA-13-130
Poultry Picking Machine:
LA-12-270
Chicken Neck Splitter:
CLA-13-330
Turkey Neck Splitter:
TLA-13-330

LINK JUGGERNAUT AMERICAN CORP.
TAMPA, FLORIDA
Vacuum Tumbler: 1100

LINKER MACHINES INC.

NEWARK, NEW JERSEY
Ty-Casing Sizer: 550
Ty-Peeler: 500, 670, 760,
760-C, PS760L
Ty-Link Separator: LS-700,
LS-850
Ty-Tilt Top Truck Attachment:
400
Ty-Linker: 122ACL, 123ACL,
140ACL
Ty-MF Linker: 690
Ty-Linking Machine: 90 ACL-1H

LIQUI-BOX CORP.

WORTHINGTON, OHIO
Liquid Filler: F, C1t, C2t,
CM1B

LIQUIPAK INTERNATIONAL, INC.

Note: These lamps must be
used in accordance with
Part 7, Paragraph 7.16(b)
of the Meat and Poultry
Inspection Manual.

Manufacturer or Distributor and Type and/or Model

HP50
Former Filler: 540
Fillers: 300, 400, 500, D40,
D160, DT40, D80
Bock Filler: 600, 600B
(without Agitator assembly)
Filler/Depositor: DT40T

LIQUID AIR CORPORATION
INDUSTRIAL GASES DIVISION
COUNTRYSIDE, ILLINOIS
Freezer Tunnel: "Zip
Freeze" ...

LIQUID CARBONIC CORP.
CHICAGO, ILLINOIS
CO₂ Snow Hood: CSH-1, CSH-2,
CSH-3
"Cryo-Shield" CO₂ Freezer:
JE-U, JE-U1, JE-U1A, JE-U3A,
JE-U1A JE-U1B, JE-U1-10F36,
JE-U1A-FF/F, JE-U4

CO₂ Snow Applicator: CSH-5...
"Posi-Snower" CO₂ Snowing
System: H..., M..., L...,
IH..., IM..., IL..., SH...,
SM..., SL..., CO₂ Tunnel
Freezer: JE-U, JE-U1, JE-U1A,
JE-U1B, JE-U1-10F36, JE-
U1A-FF/F, JE-U3A; CO₂/LN2
Tunnel I Freezer: JE-U4,
JE-U4A; CO₂/LN2 Spiral
Freezer: JE-U6...S...
JE-U6...-...; CO₂/LN2
Cabinet Freezer: JE-C1D,
JE-C2D; CO₂/LN2 Cooling
Auger: JE-U7-...PA Auger
Conveyor: JE-U2A

LIQUID SOLIDS CONTROLS, INC.
UPON, MASSACHUSETTS
Process En Line Refractometer:
LSC-...-S

LIQUIPAK INTERNATIONAL
ST. PAUL, MN.
Filler/Depositor: DT40T

LITCO PRODUCTS COMPANY
GIRARD, OHIO
Plastic Pallet: PDI-8372, AMP-1
Freezer Spacer (Made with
EMN-TR Natural Color):
PDI-FS-1

LITTLE GIANT PUMP COMPANY
OKLAHOMA CITY, OKLAHOMA
Pump: Zyte I-31

"Holiday" Ice Machines:
LC-..., S/S LC-...
"Cubemaster" Cube Ice Machines:
CD-..., S/S CD-...,
LCC-..., S/S LCC-...
"Holiday" Ice Machines: 50W,
150AR3, 200AR3, 300AR3
150AP2, 150W1, 150W2, 500AR4,
750AR4, 1000AR4, 2500W10,
3500W16
Auger Conveyor: JE-U2A
Cryo-Shield Spiral Freezer:
JE-U6...S-...
JE-U6...-...
Cry-Flow CO₂ Cooling Auger:
JE-U7...PA
Cryo-Shield Freezers: JE-C1D,
JE-C2D
CO₂ Snow Hood/Applicator:
CSH-1, CSH-2, CSH-3, CSH-5..

LOMA INTERNATIONAL, INC.
ELK GROVE VILLAGE, ILLINOIS
Metal Detectors: "LOMA"
3S, 3F, 3S-P, "Euroscan" S,
"Superscan" S
Metal Detector (Pipeline): SCP2-MS,
SCP2-PM
Metal Detector Conveyor
Assembly: CVN 2000
Electrically Operated Diverter
Valve: ARV50, ARV60, ARV80,
ARV100
SS Checkweigher/Classifier
System: 2500/3000
Metal Detectors: (Packaged
Product Only) "Loma" 3S/D,
3F/D, 3S-P/D, "Euroscan"
S/D; "Superscan" S/D
Metal Detector Conveyor
Assembly: CVND2000

LOMBI RAVIOLI & FOOD MACHINES
CORP., BERGENFIELD, NEW JERSEY
Piston Type Ravioli Machine:
RAP-6
Tube Type Ravioli Machine:
R-4-6TU
Dough Mixer: SSM-50

LORAL-PAK CORPORATION
Chicago, Illinois
Cartoner: 81

LUCAS L. LORENS, INC.
BROOKLYN, NEW YORK
S/S Ham Molds Pear Shape
E2W-E, E2WD-E, Old Fashioned
2A-E, Oval 1 1B-E, BB3-E,
1B-E, 2BA-E, 3B-E, Rectangu-
lar Dis, DIRE, 1-0E, 025-E,
02G-E, 02X-E, 2-0E, 6-0E,
M-4 Round Top.

LOUITT FOODS, INC.
EAST PROVIDENCE, RHODE ISLAND
Hy-Velair Sealer: S-3C-DA

LOK-RAK CORPORATION
EAST HARTFORD, CONNECTICUT
Storage Rack

Manufacturer or Distributor and Type and/or Model

LOWE INDUSTRIES, INC.
CRESTWOOD, ILLINOIS
Flat Blade Paddle Mixers:
CS-...; CSJ-...;
Double Ribbon Blender: CD-...

LOWRANCE FOOD PRODUCTS
DALLAS, TEXAS
Coker-Fryer: CF
Refrigerated Batter Receptable:
RR
Stick Holding Bar: SHB, 1200-...
Stick Feeding Machine: SFM
Chain Conveyor: CC
Refrigerated Holding Tank:
RHF-...
Strickland Mixer: 448
Automatic Corn Dog
Line Consisting of:
Cooker-Fryer
Refrigerator Batter
Receptacle
Stick Feeding Machine
Chain Conveyor

LUD7, LUD7-R, LUD7-MP,
LUD7-RR, LUD7-MP-R, LUD7-R-MP
"Butterfly" Valve: BET-MP,
BET-RR

LUMAR ENTERPRISES, ENRG.
MONTRAL, QUEBEC, CANADA
"Ideal" Meat Tenderizer: MT-M2
MT-E100

LUMSDEN CORPORATION
LANCASTER, PENNSYLVANIA
Belts (Food Contact)
Plastic: WP..15 & WP..20

MAHAFFY & HARDER ENGINEERING COMPANY, FAIRFIELD, NEW JERSEY
Packaging Machine: 800E,
800E-FF, (SureFlow) 800,
(Maraflex) 725, (Sureflow-730)

LUTHI MACHINE & ENGINEERING COMPANY, GARDENA, CALIFORNIA
Dicer (Not for frozen meat):
G-D, GD-S... and GD-SR

LYCO SALES, LTD.
COLUMBUS, WISCONSIN
Vacuum Tumblers: 40, 50, 60,
250, 500, 750, 1000
Dry Sausage Peeler: SP-1000
Rotary Drum Blancher: 8600

LYNGGAARD SKANDINAVIA
COPENHAGEN V, DENMARK
"Multistick" Pickle Injector:
1500, 500, 1000
Multilicer: 180
M

MACHINENBAU HEINRICH HAJEK
GEWEBEZONE RIENNSTRABE, AUSTRIA
Vacuum Packaging Machine:
"Dynavac" TA-...

MACHINERY DESIGN SERVICES INC.
ALBANY, GEORGIA
Poultry Tank Dumper & Deicer:
D-100 I

MAGNOLIA MEATS, INC.
SHREVEPORT, LA
Meat Patty Hole Puncher: 10

MAGNUSSON ENGINEERS, INC.
SAN JOSE, CALIFORNIA
Coring Machine: "CC" Hydroust
Shurfflo Feeder: 25B18-300
23D.H.18-45K, 23D.H.33-45K
Hytab Counter Feeder: G
"Shurfflo" Sausage Cutter;
"Shurfflo" Cutter: 21DH..U-35,
21DH65U-35R

MANHEIM MANUFACTURING & BELTING COMPANY, MANHEIM, PENNSYLVANIA
Belts (Food Contact)
Mylar and Vinyl: Ribbon Type
White Hycar: 3 PLY, 4 PLY
White Butyl: 2 PLY, 3 PLY
Foodcron: 2 PLY, 3 PLY
Teflon: 1 PLY, 2 PLY, 3 PLY
Dacron: 1 PLY, 2 PLY, 3 PLY
Miraglaze: 1 PLY, 2 PLY,
3 PLY

Tan PVC: 3 PLY
White PVC: 2 PLY, 3 PLY
White Polysmooth: Style 70-90
& 70-125

Vacuum Packaging Machine:
Rigid-Flex, 726-E, 727-E,
Sureflow 614F, 717, 717-E,
717EW, 719, 719E, 720, 721
722E, 723, 723E, 724E, 725E,
725EE, 728E, 728EW, 802E,
904-E, 301-CM, "Sureflow",
902-E, 905-E
Vacuum Packaging Machine:
"Rigidflex": 734E
Vacuum Packaging Machine:
502 & 502E
Vacuum Packaging Machine:
Sureflow 902EW, 903EW,
906E, 907E, 503, 503E

MALOW CORPORATION
MOUNT PROSPECT, ILLINOIS
Meat Tyer: MC-16

MANDEVILLE COMPANY, INC.
MINNEAPOLIS, MINNESOTA
Lard Rendering Cooker: LRC-...
Sausage Cooker: SC-...
Smokehouse: MS-500
Meat Tumbler: 7000 V, 7000
S/S Conveyor Belt Balance Weave
(Packaged Product Only):
B36-20-12

Vacuum Packaging Machine:
"Rigidflex": 734E
Vacuum Packaging Machine:
502 & 502E
Vacuum Packaging Machine:
Sureflow 902EW, 903EW,
906E, 907E, 503, 503E

MALOW CORPORATION
MOUNT PROSPECT, ILLINOIS
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MINNEAPOLIS, MINNESOTA
Lard Rendering Cooker: LRC-...
Sausage Cooker: SC-...
Smokehouse: MS-500
Meat Tumbler: 7000 V, 7000
S/S Conveyor Belt Balance Weave
(Packaged Product Only):
B36-20-12

Manufacturer or Distributor and Type and/or Model

- Vinyl: Clear-Co Green Foodcron; 2 Ply, 3 Ply Rib Top: 70 3 Ply White (NBR) Nitrile w/Molded Rib Cleats: 69-20R Urethane: Red-Go Supreme
- MANITOWOC EQUIPMENT WORKS
MANITOWOC, WISCONSIN
Ice Cubers: AR-.....S, AD- S, AY- S, ER-.....S, ED-.....S, EY-.....S, GR-.....S, GD-.....S, GD-.....S, GY-.....S, GY-.....S, Ice Bins: C-610S, C900S
- MAPCO DISTRIBUTORS
ROCHESTER, NEW YORK
Brine Chiller Tunnel: MA-1
- MANLEY, INC.
KANSAS CITY, MO
Continuous Frying System: 534-08 thru 534-24
- W. MANNHARDT & SON, INC.
CHICAGO, IL.
Ice Storage Bin: F-..... & D-1" Dispensing: Equipment
- MARKBAR CORPORATION
GARDEN CITY, NEW JERSEY
Continuous Cooker (konti-kook): Series 60-44N
Pork Derinder: VA-500
- MARKET INTERNATIONAL
EDD, HOLLAND
Inside/Outside Final Bird Washer: 4182 BWT10... Neck Skin Slitter: NS3T... Neck Cracker: NKTA8... Automatic Vent Cutter: VCT10... Head Cutter/Puller: HT1... Opening Cut Machine: OST7... (Surfaces of machine contacting carcasses must be
- sanitized between each use with 180°F. water or 20 ppm chlorine at the point of use).
- MARKEET FORGE
EVERETT, MASSACHUSETTS
Tilt Skillet (Gas Fired): 1500, 1600
Tilt Skillet (Electric): 1800, 1700
Steam Cooker: A-1-.....S, A-1-.....S with Stainless Steel Door
Automatic Steam Cooker: MFA-1....S, MFA-1....S with S/S Door
S/S Tilting Skillet: 1200
Tilting Kettle: FT 10CR
- MARLEN RESEARCH CORP.
OVERLAND PARK, KANSAS
Vienna Sausage Cutter & Canner: 10
Continuous Hydraulic Stuffer: 519
Frozen Meat Cuber: 619
Frozen Meat Slicer: 625
Delivery Belt Assembly: 725
Food Pump: 629, 670
Continuous Vacuumizer: 640
Twin Piston Stuffer: 700, 770
Meat Cuber: 620
Food Pump Hopper: 500
Stuffer: 600, 607, 200, 270
Grinder Head: 300
Air or Hand Operated Plug Valve: 400
Screw Feed Hopper: 500-A
Dual Horn Stuffer: 220
- MARTIN INTERNATIONAL
EDD, HOLLAND
Inside/Outside Final Bird Washer: 4182 BWT10... Neck Skin Slitter: NS3T... Neck Cracker: NKTA8... Automatic Vent Cutter: VCT10... Head Cutter/Puller: HT1... Opening Cut Machine: OST7... (Surfaces of machine contacting carcasses must be
- L. R. MARTINELLI
SAN JOSE, CALIFORNIA
Grinder Attachment: 13
- MARYLAND CUP CORP.
OWINGS MILLS, MARYLAND
"Flex-E-Fill" Filling Machine: MR-1
- MARYLAND WIRE BELTS, INC.
CHURCH CREEK, MARYLAND
S/S Mesh Wire Belt: B-48-48-18
- MASSMAN AUTOMATION DESIGNS
VILLARD, MINNESOTA
Shackle Unloader: 8506-15
- MASTERCRAFT INTERNATIONAL, INC.
CHARLOTTE, NORTH CAROLINA
"Cartonmaster" Packaging Machine: 5
- MATEER-BURT COMPANY
WAYNE, PENNSYLVANIA
Filling Machine: BURSA, Mateer/CVF
Filler: 31-A, "Neotron" 1000, Neotron-....
- MATERIALS HANDLING DIV.
MIDLAND-ROSS CORPORATION
CINCINNATI, OHIO
Meat Dolly: 34-...
Plastic Meat Trays: 18-465, 18-467
Tote Boxes: 09-...
Tote Box Lids: 10-...
Meat Lugs: 01-..., 04-..., 07-..., 11-..., 17-..., 18-...
Meat Lug Lids: 02-..., 03-..., 06-..., 08-..., 15-..., 18-...
Meat Lug w/Drain Holes: 18-...
Bulk Containers: 22-...
Bulk Container Lids: 23-...
Plastic Drums: 21-...
Plastic Drum Lids: 21-...
- MARTIN/BARON INC.
SOUTH EL MONTE, CA
Cooling Conveyor System: MBI-...
MARTIN CONVEYING MACHINERY
MANSFIELD, TX
Screw Conveyor: SD-34971

Manufacturer or Distributor and Type and/or Model

<u>MATERIALS TRANSPORTATION COMPANY</u>	<u>MC MACHINE SUPPLY</u>	MP-RF-.010
<u>TEMPLE, TEXAS</u>	<u>ROGERS, ARKANSAS</u>	
Dumper: H-LET, H, FC, F, LEA, LEC	Product Mold: 11_.	
Inverter: H-LE	<u>MC GRUER, FORTIER, MYERS LTD.</u>	
MTC Hydro-Dumper: LE	<u>QUEBEC, CANADA</u>	
Hydro Dumper: LF, H-LEA, LET, H-LT, H-LC, H-LB	S/S Smokehouse Trees: "Sanitree" S/S Smokehouse Cages: 2, 3 and 4 Station	
Hydro Dumper for Combo's: H-LEC		
Vertical Dumper: L-LE		
Hydro Dumper: H-LCI (For Vemag	<u>MC KENNA EQUIPMENT CO.</u>	
Product Hanging Rack: PH R-1	<u>ST. LOUIS, MISSOURI</u>	
Hydraulic Dumper: H-LE-S2,	Capping Machine: Lid-o-Matic	
H-LE-S3, H-LEC-S2, H-LEC-S3		
Screw Conveyor: MTCs-.....	<u>MCLAMB ENTERPRISES, INC.</u>	
MTCs-16-10	<u>BENSON, NORTH CAROLINA</u>	
Belt Conveyor: MTCB-.....	Cooker: S-5A, S-15A, S-30A, S-50A	
Blender: MTB-.....		
Vacuum Mixer/Blender:		
MTBV-.....	<u>MCQUAY-PERFEX, INC.</u>	
Hydraulic Dumper: H-LE-S4	<u>MINNEAPOLIS, MINNESOTA</u>	
Continuous Cooker: MTCC-.....	"Crystal Tips" Flake Ice	
	Machines: F--S--- FAS-149, FAS-229, FWS-149, FWS-229	
<u>MATHER & PLATT, CANADA, LTD.</u>	"Crystal Tips" Ice Storage	
<u>SCARBOROUGH, ONTARIO, CANADA</u>	Bins: B--S---	
Rotary Pump: RPS- .	<u>MD PNEUMATICS, INC.</u>	
<u>H. MAURER + SOHNE KG</u>	<u>SPRINGFIELD, MISSOURI</u>	
<u>WEST GERMANY</u>	Lobe Line Pump: SP-200,	
S/S Processing Oven, Gas, Steam, or Electrically Heated: AS-....	Sq-215	
<u>MBC EXPERIMENTAL CORP.</u>		
<u>HACKENSACK, NEW JERSEY</u>		
Automatic Filling Machine: A-I	<u>SEATTLE, WASHINGTON</u>	
Ricotta Cheese Dispenser: A-I-F	S/S Scale Check-Weight: Series	
Dough Sheeter: MA-1	MSI- ...	
Cook Tank: MA-2	<u>MEASUREMENT SYSTEMS INTERNATIONAL</u>	
Cooling Tank: MA-3	<u>SEATTLE, WASHINGTON</u>	
Filling Machine: MA-4	S/S Scale Check-Weight: Series	
Knife: MA-5		
Conveyor: MA-7, MA-8	<u>COMPANY</u>	
Manicotti Roller: MA-6	<u>WEST CHICAGO, ILLINOIS</u>	
Round/Square Ravioli Machine: 3-100	Injector: BI-244 (BI-....)	
Lasagne Cutter: MLC-5	Rotary Brine Filter:	

MEAT INDUSTRY TECHNIQUE AB
SIMRISHAMN, SWEDEN
Hide Puller: MITAB, "MARK" II

MEAT MANAGEMENT, INC.
PALMYRA, NEW JERSEY
Tank Dumpers: ML-30, ML-40,
DM-...
Meat Tumbler: M-... PM450-2
Automatic Mold Release:
AMR-...
Vacuum Extendedfall Meat
Management: M-VEF-1
Meat Tempering Tank: TTS-600
Double Incline Belt Transport
Conveyor: DIBT
Helix Static Conveyor: HX

MEAT PACKERS & BUTCHERS SUPPLY CO.
LOS ANGELES, CALIFORNIA
Shelf Truck-5 Tier: 20075
Shelf: 20072
Curing Vat: 20017
Offal Pan Rack Truck: 20043
Offal Pan & False Bottom: 20042
Cubed Meat Conveyor: 300004
Semi Live Skid: 20030
Flat Truck: 20020
Beef Boning & Fabricating
Conveyor: 7748
Ham Pumping Table: 10119
Tub Truck: 20001
Floor Racks: 10001, 1000
500# Meat Tub Truck: 20003
600# Meat Tub Truck: 20005
1000# Tub Truck: 20007
Utility Table: 10116
Cutting Table: 10111
Order Assembly Truck: 20002
Incline Belt Conveyor: 30005
Hydraulic Stuffers: 40004
("Rex" Silent Cutter w/S/S Bowl):
HK-65
"Inject-Jet" Pickle Injector:
90009
"VACU-FRESH" Packaging Machine:

Manufacturer or Distributor and Type and/or Model

- S6-Star, 1-25 Interval, PN-30
Double Chamber, 1-20 MIDI
Smokehouse 40166, 40167, 42271,
42273
- Vacuum Packaging Machine:
 "Vaci-Fresh" Webstar Duo 42014, "Vaci-Fresh" E 42085,
 "Vaci-Fresh" S9DK 42087,
 "Vaci-Fresh" Piccolo 42009,
 "Vaci-Fresh" SH
- Vacu-Fresh: Piccolo 42018
- Vacu-Fresh Westar Duo: 42035
- Vacu-Fresh Packaging Machine: SF, 1-22, PN-20, Maxi-Pack
- Vacuum Packaging Machine:
 1-18 Mini Dicers: TA 108/3, TA 108/4,
 TA 120, "Cubemate" 150/170
- Dicer/Slicer: Piccolo 11, Derby, Sprint, Cubemate 144,
 Unimate 120
- Water Bath Shrink Tank: 42081
 and 42082
- Sausage Filler: 40240, 40241,
 40243
- Continuous Vacuum Stuffer:
 40230
- Vacuum Tumbler: "Vario-Vac"
 650, 350, 1000, 1500, 2200,
 3100, 4400, 6600, 11000
- Meat Slicer: TK...-2, TPS-...
 Pickle Injector: "Inject Jet"
 90009..., Inject Jet
 Vacuum Meat Tumblers: 42310,
 42311, 42312
- Smokehouses: 40117, 40118,
 42267
- Cubemate: 120
- Vacuum Packaging Machine: Vacuum Fresh Duomat 11 & 111
 Continuous Vacuum Stuffer: 40232, 40223, 40234
- MEAT SEPARATOR CORPORATION
GALESVILLE, GEORGIA
 "Vieldmaster" Separator: C
 Skin Dewatering Machine: SD-2
- MEAT SYSTEMS, DIV. OF CARDEN SYSTEMS CORP.
DANBURY, CONNECTICUT
 Meat Massager: MC-...
 Incline Tables: MR-..., MR-20S
 Pickle Injector: MI-...
 Lifter Dumper: MSL-..., MSD-...
 S/S Tank: ST-20
 S/S Smoke Cart: SC-4
 Vacuum Tumbler: VT-10, VT-...
 High Lift Vat Dumper: CVD-...
 Double Agitator Blender: MSD-...

- MEAT TECHNOLOGY
DUQUON, ILLINOIS
 Steam Chamber: VOGEL
- MECHANICAL FABRICATORS, INC.
ATLANTA, GEORGIA
 Pork Skin Fryer: PSF-...
 Oil Holding Tank: OHT-...
THE MEAT COMPANY
SHAWNEE MISSION, KANSAS
 S/S Meat Vat: 1000, 1001
 Lazy Susan: 2001-,-SS,
 2001-,-G
- MENASHA CORPORATION
SCRANTON, PENNSYLVANIA
 Cutting Board: "Sanalite" 300
- MENTOR PRODUCTS INC.
MENTOR, OHIO
 Ham Slicer: HM-100
- MERCER TOOL CORPORATION
AMITYVILLE, NEW YORK
 Manual Bench Sausage Stuffer:
 Dick S/S
- METAL MASTERS FOOD SERVICE
EQUIPMENT CO., INC.
SMYRNA, DELAWARE
 Cutting Tables: CT-...
 Chopping Tables: BT-...

- METALLS, INC.
ROCKY MOUNT, NORTH CAROLINA
 S/S Tables: M-..., M-...SB,
 E-..., E-..., SB
 S/S Tables w/Cutting Board
 Tops: CTM-..., CTM-..., SB,
 CTE-..., CTE-..., SB
- METRAMATIC CORP.
LANDING, NEW JERSEY
 Check Weigher: 300 Series,
 1300 Series, 1800-SS Series
 "Weigtec" LI-SS, "Weigtec"
 LI-SS, "Weigtec" IV-SS,
 "Weigtec" V-SS
 Check Weigher: "Weigtec" LWSS,
 "Weigtec" LWSS..., "Weigtec"
 LWSS
 Line Divider: LD-...
 Metal Detector (W/Search Head
 and Controls): MMD-...SS
 Metal Detector System
 (W/Conveyor, Search Head and
 Controls): MDC-...SS
 Medium Weight Checkweigher
 (For Packaged Product Only):
 MW-11, MW-111, MW-IV, MW-V
- METRO EQUIPMENT CORP.
SUNNYVALE, CALIFORNIA
 Check Weighing Scales: CW-.../SS
 Portion Control Scales:
 SM-.../...', DSM-.../...
 Bench Dial Scales:
 BD/11-2P/NPL...-...,

BD-ZP/NP-..... Bench Dial Scales w/S/S Pan (with Own Stand);	Chub Chiller: 1-6M, 2-12M, 3-18M, 4-24M Cooker: CKRS-. PM, CKRW-. PM Chiller: CHR-. PM, CHRBS-. PM CHRGB-. PM S/S Insulated Chiller Tank: ICT	must be in addition to the auxiliary peeler. "Meyn" Automatic Vent Cutter: VC-11 (Surfaces of machine contacting carcass must be sanitized with 180° F. water or solution of 20 ppm residual chlorine at point of use.)
BD/11-.... BD-.... Scales: SAC-1616, SAC-2020 with Digital Weight Indicator;	"Meyn" Reprocessing Station w/Chlorinator, S.T.-1 "Meyn" Broiler Unloading Station. AD-1, AD-2	"Meyn" Reprocessing Station w/Chlorinator, S.T.-1 "Meyn" Broiler Unloading Station. AD-1, AD-2
SAM-3K	Hock Picker: HP-1	Hock Picker: HP-1
S/S Digital Scale: SPC-322 S/S Washdown Printer: SS-503	Poultry Killer: MK-3 Automatic Bird Bagger: BB-1 Automatic Bird Bagger: PM-80 Automatic Bird Bagga: 05-51-02 Screw Chiller II: MSC-11	Poultry Killer: MK-3 Automatic Bird Bagger: BB-1 Automatic Bird Bagger: PM-80 Automatic Bird Bagga: 05-51-02 Screw Chiller II: MSC-11
Digital Weight Indicator: SEP-... K, SOLO-..K	Inside/Outside Final Birdwasher: BW-2	Inside/Outside Final Birdwasher: BW-2
Scales: SAC-2015, SAC-3020	CO2 Tunnel: ZT-1	CO2 Tunnel: ZT-1
Digital Scale: LCD-10, LCD-32, LCD-20	Weighing System: Mark I (Consisting of - Weighing Machine: HB-83, Line Clearer: LC-101, Weighing Shackle: WS-101)	Weighing System: Mark I (Consisting of - Weighing Machine: HB-83, Line Clearer: LC-101, Weighing Shackle: WS-101)
<u>METRONICS, INC.</u> <u>CEDAR FALLS, IOWA</u>	"Meijn" Disc Pickers: JM-..., JMKD- "Meijn" Broiler Unloading Station 180°: US-2 "Meijn" Poultry Scalder: SC-1 Automatic Head & Windpipe Puller: HP-2	"Meijn" Disc Pickers: JM-..., JMKD- "Meijn" Broiler Unloading Station 180°: US-2 "Meijn" Poultry Scalder: SC-1 Automatic Head & Windpipe Puller: HP-2
Loin Pull & Rib Cut Machine: LPR-120	"Meijn" Automatic Electric Waterbath Stunner: AS-2 (Water level must not exceed 1/4" depth above screen.) Automatic Opening Cut Machine: "Jupiter" II (Surfaces of machine contacting carcass must be sanitized between each use with 180° F. water or solution of 20 ppm residual chlorine at point of use.)	"Meijn" Automatic Electric Waterbath Stunner: AS-2 (Water level must not exceed 1/4" depth above screen.) Automatic Opening Cut Machine: "Jupiter" II (Surfaces of machine contacting carcass must be sanitized between each use with 180° F. water or solution of 20 ppm residual chlorine at point of use.)
<u>METROPOLITAN WIRE CORPORATION</u> <u>WILKES BARRE, PENNSYLVANIA</u>	Automatic Gizzard Splitter: GS-III "McSmith" Neck Skin Cutter: MS-1	Automatic Gizzard Splitter: GS-III "McSmith" Neck Skin Cutter: MS-1
Shelving: "Supra Erecta" S/S "Supra Erecta" Metro Seal (To be used only for packaged product.)	Gizzard Defatter/Washer: DW-1 "Meyn" Automatic Pre-Stomach Machine: PS-II (Personnel must be provided to trim portions of digestive tract removed by the machine and	Gizzard Defatter/Washer: DW-1 "Meyn" Automatic Pre-Stomach Machine: PS-II (Personnel must be provided to trim portions of digestive tract removed by the machine and
<u>METROPOLITAN WIRE GOODS CORP.</u> <u>MORTON GROVE, ILLINOIS</u>	MECHANICAL CORP.	MECHANICAL CORP.
Supra Erecta Shelf, S/S (To be used only for packaged product.)	06-08-01 Dewatering Tumbler: DT-2 Final Inside/Outside (14 Unit) Bird Washer: 033713 Scale and Packout Conveyor: 06-08-01 Neck Skinner: NS-1 Whole Breast Filleting Machine: 06-08-01	06-08-01 Dewatering Tumbler: DT-2 Final Inside/Outside (14 Unit) Bird Washer: 033713 Scale and Packout Conveyor: 06-08-01 Neck Skinner: NS-1 Whole Breast Filleting Machine: 06-08-01
<u>METTLER INSTRUMENT CORPORATION.</u> <u>HIGHTSTOWN, NEW JERSEY</u>	033303	033303
Scale: PS-15	06-08-01	06-08-01
Scale: PR-700 (to be used with suitable stand)	Final Inside/Outside (14 Unit) Bird Washer: 033713 Scale and Packout Conveyor: 06-08-01 Neck Skinner: NS-1 Whole Breast Filleting Machine: 06-08-01	Final Inside/Outside (14 Unit) Bird Washer: 033713 Scale and Packout Conveyor: 06-08-01 Neck Skinner: NS-1 Whole Breast Filleting Machine: 06-08-01
Scale - Electronic Balances: PC,..., PC-...-03 (With S/S platform and suitable stand.)	06-08-01	06-08-01
Multi-Scale Weighing Platform: EB60-SS, EC240-SS, ECC600-SS FEHD Electronic Scale	06-08-01	06-08-01
<u>MEYER METAL CRAFT SPECIALTIES, INC.</u> <u>KANSAS CITY, MISSOURI</u>	06-08-01	06-08-01
Meat Pump: 120	06-08-01	06-08-01

Manufacturer or Distributor and Type and/or Model

<u>MICRODRY CORPORATION</u> <u>SAN RAMON, CALIFORNIA</u>	Ice Flaker w/Bin F-...-A-..P, F-...-W-..P, F-...-A-..F, F-...-A-..P, F-...-W-..P, F-...-W-..F F-...-A-..S, F-...-W-..S	B&N MILLER, INC. BOSCOBELL, WISCONSIN S.S. Smokehouse B&M M500
<u>MICROMATIC INC.</u> <u>SIoux CITY, IOWA</u>		<u>MILWAUKEE SEASONING LABORATORIES</u> <u>GERMANTOWN, WISCONSIN</u>
Bacon Precooker: BWW-1 Microwave Bacon Precooker MMB-1		Basting Injector and Control, 100
<u>MIDACO CORPORATION</u> <u>ELK GROVE VILLAGE, ILLINOIS</u>		
Lazy Susan Table: 1000 Conveyor: 500 Sandvik Boning Conveyor: 750 S/S Collapsible Smoke Cage: 2600 "Bone-A-Matic" Boning Machine: 2800	Flaked Ice Maker Dispenser FD-...-A-P, FD-...-A-S, HD-...-W-P, HD-...-A-P, HD-...-A-S, HD-...-W-S FD-...-W-P, FD-...-W-S	<u>MILLER METAL FABRICATORS</u> <u>STAUNTON, VIRGINIA</u>
	Ice Cube Machines C-...F-A-P, C-...F-A-S, C-...H-A-P, C-...H-A-S, C-...F-A-P, C-...F-A-S, C-...H-A-P, C-...H-A-S, C-...F-W-P, C-...H-W-P, C-...F-W-P, C-...H-W-P, C-...F-R-P, C-...H-R-P, C-...F-R-P	<u>MINNESOTA MINING AND</u> <u>MANUFACTURING CO., INC.</u> <u>ST. PAUL, MINNESOTA</u>
	Ice Cube Machines C-...F-W-S, C-...F-W-S, C-...H-W-S, C-...H-W-S, C-...H-R-S, C-...F-R-S, C-...H-R-P, C-...F-R-S, C-...H-R-S	Box Sealers: Series S-610- Model 275, 477 Gauge Insertion Machine: 1,4650 DR, 4650 DRA 4670 DRA
<u>MIDDLE ATLANTIC PRODUCTS CO., INC.</u> <u>LIVINGSTON, NEW JERSEY</u>		<u>MIRA-PAK, INC.</u> <u>HOUSTON, TEXAS</u>
Poly Combo Bin: MPA-....		Packaging Machine: GS, HS, KS, TKS, H2S, MS, RV-12-ES, RV-12-BS
<u>MIDDLEBY-MARSHALL OVEN CO.</u> <u>MORTON GROVE, ILLINOIS</u>		
Revolving Tray Oven: NY-....., KY-...., Rack Oven: NY-.	Modular Ice Flakers MF-...-R-P, MF-...-A-P, MF-...-A-P, MF-...-W-P, MF-...-R-P, MF-...-A-P, MF-...-A-S, MF-...-W-P, MF-...-R-S, MF-...-R-F, MF-...-W-S, MF-...-W-S	<u>MISA MANUFACTURING, INC.</u> <u>WESTMINSTER, CA</u>
	Ice Flaker FC-...-A, FC-...-A, FC-...-W, FC-...-W	Centrifuge: 81081-982 <u>mitsuboshi BELTING LTD.</u> <u>NAGATAKU, KOBE, JAPAN</u>
<u>MIDWESTERN INDUSTRIES, INC.</u> <u>MASSILLION, OHIO</u>		Belts (Food Contact) White, 2, 3 or 4 PLY: F-CON-51 (Belts with cotton carcasses must have edges sealed with chemically acceptable compound.)
Sifter's Model 25S, 55S Portable Vibrating Screening Equipment: MR 605158RS MR...S..., ME-..	Ice Bins: B-...-P, B-...-S	<u>MIXING EQUIPMENT COMPANY</u> <u>ROCHESTER, NEW YORK</u>
<u>MILE HIGH EQUIPMENT CO.</u> <u>DENVER, COLORADO</u>		Portable Mixers: UNS-A, UNS-.., UND-..A, UND-..
"Ice-o-Matic" Ice Machines: B-...-W-SS, B-...-A-SS, B-...-W, B-...-A		Mixer: "Light in" UNAR-..,, UNAG-..,
Ice Cuber w/Bin C-..H-A-P		

Manufacturer or Distributor and Type and/or Model

MO TEC, INC.
MT. VERNON, MISSOURI
Individual Off-Line Pressure
Bird Washer with Chlorinator:

TC-100, C-100

MODERN WELDING COMPANY, INC
NEWARK, OHIO
S.S. Vat: MW-8401, MW-8407,
MW-..., MS-...

JOHN MOHR & SONS - HYDRAPHONE DIV.
CHICAGO, ILLINOIS

Neck Cutter: Hydraphone, HPC
Neck Skin Cutter: BNC
Vacuum Nozzle: AVL, VL, WCL,
BCL, DV, HVL-S
Vent Cleaner: VCN
Cutter: Double Head
"Hydraphone" Tendon Puller:
TP-FP
Shrink Tunnel: HST-
Dri-Line Shackle: DS-I
Automatic Tripper: HST-8000
Tendon Puller: HTP
"Hydraphone" Turkey Hock
Cutter HTHC-3000

MOJONNIER BROTHERS COMPANY
CHICAGO, ILLINOIS
Deaerator: C-...

MOL BELTING COMPANY
GRAND RAPIDS, MICHIGAN

Belting (Food Contact):
.LR5/OW, .R5/5W, .R5/OW,
.R3/OW

MOLDED FIBREGLASS TRAY CO.
LINESVILLE, PENNSYLVANIA

Food Trays: 30.., 33..
Tote Boxes: 7..-
Tote Box Lids: 7..-...

MOLDEX, INC.
PUTNAM, CONNECTICUT

Polyurethane Solid Round:
1/8" thru 9/16"
Polyurethane V Belting:

"A", "B", "C"
Belts (Food Contact): Moldex
Flat E, T

MOLINE COMPANY

DULUTH, MINNESOTA
Dough Cross Roller: MCR-..
Dough Extruder: 10-10, 10-14
Processing Belt Conveyor: PC-1
MONO GROUP INC.
BENSENVILLE, ILLINOIS
Lobeflo S/S Pump...NDM With
Sanitary Type Connections

THE MONTAQUE COMPANY
HAYWARD, CALIFORNIA
S/S Gas Ovens: S115, S115A,
S115S, S136, S236, S2115A,
S2115S, SPI115, SPI15A,
SP115S, SPI136, SP236, SP2115,
SP2115A, SP2115S

S/S Electric Ovens: SEK15A,
SPEK15A, S2FK15A, SP2EK15A
MONTICELLO INDUSTRIES
ATLANTA, GEORGIA
Cutting Board: ABCO "Monti-Poly"

MORGAN DESIGN, INC.
SKOKIE, ILLINOIS
Automatic Product Ejector:
2721-1000
Automatic Mold Washer: 2741-500

MORLAND PRODUCTS, INC.
MANCHESTER, CONNECTICUT
Air Operated S/S Plug Type
(with sanitary type end
connectors)
Valve: MVXX-5, MVXX-3

MORRIS & ASSOCIATES INC.

RALEIGH, NORTH CAROLINA
Salting System
Freezer: PPF
Freezer w/CIP System: CBF
Giblet Pumping & Chill System
Freezer: PFS-60H-2515-F

MORTON SALT COMPANY
CHICAGO, ILLINOIS
Brine maker: P-2, EP, EP-2, ES,
FC-1015

MORROW SYSTEMS INC.
CINCINNATI, OHIO
Internal Alarm: Temperature
MILAN, ILLINOIS
Infeed & Scale Conveyor: RC-101
MORTON SALT COMPANY
CHICAGO, ILLINOIS
Brine maker: P-2, EP, EP-2, ES,
FC-1015

MRM/ELGIN PACKAGING MACHINERY
DIV. OF DOMAIN INDUSTRIES
NEW RICHMOND, WISCONSIN
Filling Machine: R-50-V

Poultry Carcass Chiller: MNT-..
Water Overflow Meter: WM-10-G
Heat Exchanger: WRC-.. HSS
Continuous Belt Freezer:
SMF-..

Giblet Chiller: GS-.. MNT
Turkey Chiller: MNT
Nugget Ice Machine: NIM-RA-15T
Ice Maker (Ice Master): NIM-..
H-..T, NIM-..-H-..T, NIM-..-H-
-..T, PIM-..H-..T, PIM-..-H-
..T, PIM-..H-..T

MORRISON COMPANY, INC.
ANTHONY, KANSAS
Belts, Food Contact: OHGR-2-
(White)
OHGR-3 (White), OHGR-2MC,
OHGR-3MC

Belts (Direct Food Contact):
OHGR-3VG, OHGR-2LG, OHGR-3LG,
OHGR-2LR, OHGR-3LR,
OHGR-3LGM, OHGR-3LM,
OHGR-3LR-TAN, OHGR-3MC-Tan
Belts (direct contact):
OHGR-3-Tan

MORRISON WEIGHING SYSTEMS, INC.
MILAN, ILLINOIS
Infeed & Scale Conveyor: RC-101

MORROW SYSTEMS INC.
CINCINNATI, OHIO
Internal Alarm: Temperature
MILAN, ILLINOIS
Infeed & Scale Conveyor: RC-101

MORTON SALT COMPANY
CHICAGO, ILLINOIS
Brine maker: P-2, EP, EP-2, ES,
FC-1015

Fluutron: QR
Saltab Depositor: SG, G-SH
Liquid Dispenser: FLOCRON, IMCO
Meat Pomp: 402

Manufacturer or Distributor and Type and/or Model

<u>Filler:</u> 68177 <u>Vacuum Cleaner:</u> Air Vet, 1093	<u>N</u>
<u>M-TEK INCORPORATED</u> <u>EAST DUNDEE, ILLINOIS</u> <u>Vacuum Bag Sealer:</u> Corr-Vac Mark I, Mark II	<u>N & W PACKAGING SYSTEMS, INC.</u> <u>KANSAS CITY, MISSOURI</u> Form, Fill, and Seal Packaging Machine: PF-111
<u>PAUL MUELLER COMPANY</u> <u>SPRINGFIELD, MISSOURI</u> Ramsey Transfer Conveyor: #2 Boning Table Conveyor: 3-Belt Ramsey Food Cooker: #1 S/S Atmospheric Cooker: SCI Bulk Milk Cooler: RH S/S Kettles: A, AP Poultry Chill Tanks: 304-4, 304-5, 409-4, 409-5 S/S Cooler: R.C. Double Belt Conveyor: PE0001 S/S Belt Conveyor: CPC-... Meat Tank: MI-01, 304-3 Jacketed Kettle w/Aggregator: F Poultry Dump Cart: DC S/S Agitated Cooling Storage Tank: RH-P S/S Scales: 3207, 3224, 3234, Horizontal Storage Tank: "SHW" Stainless Steel Cooker: RCW Cook 'N Cool: CNC S/S Meat Rack	<u>NALBACK ENGINEERING COMPANY, INC.</u> <u>CHICAGO, ILLINOIS</u> Rotary Filling Machine (Powder/ Granular) Model: "Sanifill" -..
<u>NEBCON MATERIAL HANDLING SYSTEMS</u> <u>SANTA ROSA, CALIFORNIA</u> Drum Fillers: 22-MCSSF, 22-MTFF, 16-MTFF, 16-MCSSF, 20-MTFF, 24-MTFF	<u>NEBCON MATERIAL HANDLING SYSTEMS</u> <u>OMAHA, NEBRASKA</u> Vertical Snout Stripper: 733 S/S Offal Hanging Truck: 1910
<u>NATIONAL CONTROLS, INC.</u> <u>CLEVELAND, OHIO</u> Wire Container "Smokrak": Wire Container "Chi Irak":NY/CR,SS	<u>NESTAWAY, INC.</u> <u>CLEVELAND, OHIO</u> Wire Container "Smokrak": Wire Container "Chi Irak":NY/CR,SS
<u>NESTIER CORPORATION</u> <u>CINCINNATI, OHIO</u> Meat Lug Lids: 02-..., 03-..., 06-..., 08-..., 15-..., 18-..., Meat Lug w/Drain Holes: 18-..., Bulk Containers: 22-..., Bulk Container Lids: 23-..., Plastic Drums: 21-..., Plastic Drum Lids: 21-..., Tote Boxes: 09-...; Tote Box Lids: 10-..., Meat Dolly: 34-...; Plastic Meat Trays: 18-467	<u>NATIONAL CYLINDER GAS</u> <u>KING OF PRUSSIA, PENNSYLVANIA</u> Nitrogen Freezer: (Ultra- Freeze) 2-10, (Ultra Freeze) 2-10-7S, (Ultra-Freeze) 2-20, (Ultra-Freeze) 4-30
<u>MULCO ENGINEERING</u> <u>ATLANTA, GEORGIA</u> Spiral Ham Slicer: W-1D ATTODW	<u>MULLINIX PACKAGES INC.</u> <u>LOS ANGELES, CALIFORNIA</u> Sausage Packaging Machine: 810, 812
<u>MUNSON MACHINERY COMPANY INC.</u> <u>UTICA, NEW YORK</u> Rotary Mixer: 700-TSS	<u>NATIONAL INDUSTRIAL MFG.</u> <u>BURLINGAME, CALIFORNIA</u> "Neco" Broilmaster: 2500-S, 1000-L, 1200-S, 3700-S, 4900-S Grill Master Belt Grill: Mp-38-35

NEW BRUNSWICK INTERNATIONAL, INC.
EDISON, NEW JERSEY
 Load Cell Scales (With Suitable
 Stand) DS-6--30, DS-60-30D.
 S/S Scale: DS-260
 S/S Platform Scale: DPS-8000

NEW LONDON ENGINEERING COMPANY
NEW LONDON, WISCONSIN
 Conveyors: 200, 2235-DB, LL-320

PAUL L. NICCOLLS
CALIFORNIA, MISSOURI
 Pump (Basting): "Bast-Rite" 4

W. A. NICHOLS COMPANY
KANSAS CITY, MISSOURI
 Sup-R-Clean Food-Veoyer:

WSC12-24-12, WSC18-16-12
 Gizzard Skinning Machine:

1350-...
 Shackie: J-24-C-SS, J-24-E-SS

NIJHUIS SCHLACTTECHNIEK
LICHTENVOORDE, THE NETHERLANDS

Nijhuis Automatic Scalding
 Tank: "Turn-O-Matic"
 NTOM-...
 Dehairing and Flaming Machines:

"Goliath" NDF-...-D, N-...-D
 Moving Top Table w/Washer:

NMIT-
 Multi-Purpose Polishing Machine:

"Nijhuis" NPM-...
 Nijhuis Singeing Machine: NSF

Nijhuis Spitfire -
 Nijhuis Scalding Tank: NST -
 Scalding and Dehairing Machine:

NHDGE-..., NHDGG-...,
 NSLSE-..., NSLSG-...;

NITTA BELTING CO., LTD.
OSAKA, JAPAN
 Belt (Food Contact): White NLG.

F-541

WU-12BK, WU-12AK

WU-6AK, WU-12A,
 WU-12B, WU-12BK

Belts (Food Contact): Clinac-

12UF, 12CF, 20CF, 30CF,

07UF, 07CF, 06CF

Espot-20CC, 30CC, 40CC,

55CC, 81CC

FRITZ NORBURY CO.

PINEVILLE, LOUISIANA

Hand Activated Hand Wash Valve

(Used with proper pressure

regulator on water supply

line): FN-100

NORDSON CORPORATION

AMHERST, OHIO

S/S Pump: 64B

Spray Gun Assembly: A7A

Air Elevator for Pump: 64B

Spray Gun: NPE-2A

Agitated Hopper: NPE-H3

Heater: NH-4

Filter S/S: 161510

Circulation Valve Kit:

244778

244780

NORMAN MACHINERY COMPANY

NEWARK, NEW JERSEY

Mixers: 150, 400, BDSL-..., BDHL-...

Hi-Speed Mixers (Impeller and
 impeller drive assembly must
 be disassembled daily for
 cleaning and inspection):

DS-..., DH-...

NORR ENGINEERING-MANUFACTURING CO.

FORT WAYNE, INDIANA

Flexible Packaging Machine:

Series F

Conveyor

NCV-...

Conveyor Inspection Trim:

NCIT-...

Rotary Blucher:

NRBL-...

Dewatering conveyor:

NDC-...

Conveyor:

NC-90-...

Cooling Conveyor:

NCC-...

Column Dumper:

NCD-...

Lazy Susan:

NLS-...

Preduster:

NDP-...

applies to the conveyor only.
 Each installation must be
 reviewed by the Equipment
 Group.)

NORTH STAR ICE EQUIPMENT COMPANY
SEATTLE, WASHINGTON
 Ice Maker: 60, 10, 20, 40
 Ice Rake & Elevator System:
 R15/17-73
 Pneumatic Ice Conveyor:
 PN-1-73

NORTHWESTERN STEEL AND SUPPLY CO.
OMAHA, NEBRASKA
 Paunch Umbrella Washer: PU-74-1
 Tripe Inspection Rack: TIS-74-1

NOTHUM MANUFACTURING COMPANY
SPRINGFIELD, MISSOURI
 Batter and Breading Machines:
 71-A

Gas Fired Oven: 363GO
 Fryer (Gas): NF-3410
 Shaker-Sifter: NRDS-14
 Drum Breeder and Batter System:
 NRD-14, NRDB-14

Fryer (Gas) With Storage Tank:
 NF-...
 Fryer (Electric) With Storage
 Tank: NFE-...
 Continuous Oil Filter: "Filter
 King" NF-...
 Infeed Transfer Conveyor:
 NT-...
 Pack-Off Conveyor: NP-...
 Shuttle Conveyor: NSC-...
 Spreader Conveyor: NSPC-...
 Combination Vat Dumper:
 NCVD-...
 Conveyor Inspection Trim:
 NCIT-...

Rotary Blucher: NRBL-...
 Dewatering conveyor: NDC-...
 Conveyor: NC-90-...
 Cooling Conveyor: NCC-...
 Column Dumper: NCD-...
 Lazy Susan: NLS-...
 Preduster: NDP-...

- Batter and Breading Machine:
SK-8, SK-14 Drum Dumper: DD18H
Countertop: "Lil' Breader"
Continuous Fryer Reserve
Tank: NF-...-, NRT-...-.
- NU-MEAT TECHNOLOGY
SCOTCH PLAINS, NEW JERSEY
Conveyor Cuber: "Convey Cuber"
Device: M-D301
- NUNNERY-FREEMAN COMPANY
HENDERSON, NORTH CAROLINA
Grill: (Electric)
Kook-Rite Cooker: S-10A, S-20A
- NUSS EX-IMPORTS
WESTCHESTER, PENNSYLVANIA
Grill: (Turmix)
- NUTEC MANUFACTURING
ORLAND PARK, ILLINOIS
Patty Machine: Nutec 1A
- NUTRIDAN ENGINEERING A/S
DENMARK
Bacon Press: IV
- N.V. GEBROEDERS NAEFF
LOCHEM, HOLLAND
"Naepo" Cutting Boards
- OAKES MACHINE CORPORATION
ISLIP, NEW YORK
Continuous Mixer: 14MC15A
- OHHAUS SCALE CORP.
FLORHAM PARK, NEW JERSEY
Scales: 88..F, 88..Series
- O.H.I. CO.
STOCKTON, CALIF.
Pole Dumper: PD-6E
Blender: B2E, B3E, B5E, B15E
Vacuum Blender: VB2E, VB3E,
VB5E, VB15E
Oven: SSH-110
Tenderizer "Rollio Massage" M-1)
- 126A
Drum Dumper: DD18H
S/S Drum Tumbler: DT18H
Tumbler-Shaker and Loading
Assembly: TS-2000
Tenderizer W/Conveyor: 500
Turkey Breast Tumbler: TM-5000
Screw Conveyor Metering
Device: M-D301
- OLD RANCHERS CANNING CO.
UPPLAND, CALIFORNIA
"Pulic" Burrito Machine: 471
- OLIVER PRODUCTS COMPANY
GRAND RAPIDS, MICHIGAN
Wrapping Machine: 898-SF,
906, 999-NSF, 1016 RR, 906GF,
1080, 1006
Slicer: 797S, 797SG
- GEORGE J. OLNEY, INC.
WESTERNVILLE, NEW YORK
S/S Vibrating Screen: 24X..
- OLYMPUS CORPORATION
LAKE SUCCESS, NY
Fibre Optic Scope: 1F13D3-60
(USDA inspectors at plants
using this device must be
trained and be proficient
in its use.)
- O.
OAKES MACHINE CORPORATION
ISLIP, NEW YORK
Continuous Mixer: 14MC15A
- OHHAUS SCALE CORP.
FLORHAM PARK, NEW JERSEY
Scales: 88..F, 88..Series
- O.H.I. CO.
STOCKTON, CALIF.
Pole Dumper: PD-6E
Blender: B2E, B3E, B5E, B15E
Vacuum Blender: VB2E, VB3E,
VB5E, VB15E
Oven: SSH-110
Tenderizer "Rollio Massage" M-1)
- Hog Head Table: 225
Boning Conveyor Table: 1060-A
Tripe Inspection Rack: 713
Meat Tumbler
Head Flush Booth: Sheep
Hide Puller (OMEKO-ARMOUR): 711
Fat Conveyor: 1064-A
Vat Dumper: 1125
Trip Scalder: 643
S/S "V" Type Tripe Scalder: 642
Paunch Table: 682
Belliy Roller: 422
S/S Flight Table: 404
Tripe Umbrella: 644
Head Flush Cabinet: 688
Head Work-Up Table: 686
Jaw Puller: 691
2-Section Fat Box: 684
Tongue Wash Tank: 704
Pluck Table: 685
Condemned Head Truck: 692
Head Splitter: 712
Beef Viscera Inspection Table:
670 (Sanitized with 180° F.
water.)
Fat Wash Box: 220
Hog Head Splitter: 228
Automatic Hog Head Splitter:
229
Belliy Roller: 407
Viscera Separating Table: 221
Meat Wash Table (3 Compart-
ments): 232
Perforated Top Table: 126
Trim Table: 2212
Ham Skinning Saddle: 420
Hog Jaw Puller: 227, 249
Tongue Washer: 240
Shoulder Cutter: 406
Side Splitter: 412
Hog Stomach Opening Table: 223
Rotary Head Flush Cabinet: 689
Bone Saw: 419
Paunch Table: 681
Conveyor: 1064-A, 1064
Screw Conveyor: 1087
Boning Table: 1061-A, 1058-A
Shrink Tunnel: 1074
Dry-Off Unit: 1075

Manufacturer or Distributor and Type and/or Model

Perforated S/S Top Table: 686-A
Truck: 1606, 1607, 1602, 1603,
1604, 1605, 1608, 1609, 1612,
1613, 1614, 1616, 1618, 1617,
1624 Tongue Hook: 827B
Hide Puller: 702
Dump Bucket (Bottom): 1002
Round Nose Truck, S/S: 1610
S/S Boning Table: 125, 1060
S/S Utility Table: 121
Bellly Knife: 421
Square Nose Truck, Galvanized:
1611B Square Nose Truck, S/S Body:
1611 Sausage Truck: 1600-1601
Hog Polisher: 213, Brush Type
216 S/S Vat: 1100
Beef Carcass Washer: 725
Sheep Carcass Washer: 727
Beef Head Washer: 726
Heart Slasher: 230A
Heart Washer: 230B
Market Truck: 1044 Special
Spike Hog Head Workup Conveyor:
250 Tables: 122, 123, 124
Meat Wash Sink: 202
Chitterling Dewatering Machine:
247 Dyna Jet Tripe Washer: 729
S/S Fresh Meat Trees: 140, 141
Lazy Susan: 218
S/S Poultry Chiller Vat: 1101
Metal Slat Trucks: 1626, 1627
Table Model Cut-Off Saw: 424
Gambrel Cord Cutter: 403
Hog Hide Puller: 280 and 280-A
(This is with the understanding
that the puller will be
installed sufficient distance
from the center line of the
rail to preclude contact of
the carcass with the pulling
mechanism and will be
operated in a manner to pre-
clude carcass contamination

from falling debris and other
foreign material).
Wire Mesh Conveyor: 1085
Belt Conveyor: 1057
Ham Cut-Off Knife: 425
Bagging Hopper: 161
Liver and Lung Slasher: 242
Stationary Hog Viscera
Inspection Table: 222
Fat Pump: 1086
Automatic Hog Stamper: 285
Hog Scalding Tub: 205
Final Hog Cabinet: 730
Hog Spray Cabinet: 738
Glycol Chiller: 1084
Electric Stimulator 625A,
625 (Automatic), 625C
Trim Bin W/Discharge Screw: 1088
Pneumatic Divert System: 1059
Rotary Snout Puller: 244
Rotating Head Splitter: 228
Automatic Hog Singer: 215-2
OP/TEC, INC.
MILFORD, MASSACHUSETTS
Meat Analyzer: "Lean Machine":
LM-1

OWENS-CORNING FIBERGLASS CORP.
TOLEDO, OHIO
Fiberglass Storage Tanks: MAC,
MDBC, MFBC

Dyna Jet Tripe Washer: 729
S/S Fresh Meat Trees: 140, 141
Lazy Susan: 218
S/S Poultry Chiller Vat: 1101
Metal Slat Trucks: 1626, 1627
Table Model Cut-Off Saw: 424
Gambrel Cord Cutter: 403
Hog Hide Puller: 280 and 280-A
(This is with the understanding
that the puller will be
installed sufficient distance
from the center line of the
rail to preclude contact of
the carcass with the pulling
mechanism and will be
operated in a manner to pre-
clude carcass contamination

PACIFIC PACKING MACHINERY CO.
LOS ANGELES, CALIFORNIA
Filling Machine: VBVF
PACIFIC SCIENTIFIC COMPANY
PORTLAND, OREGON
Dryer: I TAH-1
PACIFIC ULTRAVIOLET COMPANY
LOS ANGELES, CALIFORNIA
Lamp (Westinghouse): WL-782-L30
Note: Lamp must be used in
accordance with Part 7,
para. 7.16(b) of the Meat and
Poultry Inspection Manual.
PACK WEST MACHINERY CO., INC.
PASADENA, TEXAS
Piston Filler: IBPF-SV-PS-69J
PACKAGE MACHINERY COMPANY
EAST LONGMEADOW, MASSACHUSETTS
Packaging Machine: BW-6, TWH-S
Wrapping Machines: 6-U, 6-UE,
6-UES, UE-6A
PACKAGING AIDS CORP.
SAN FRANCISCO, CALIFORNIA
Vacuum Sealer: 73VS, . . . VS.. .
"Impulse"
Vacuum Barrier Sealer: 73VBS,
. . . VBS.. . "Hot Bar"

PACKAGING EQUIPMENT SALES
IVYLAND, PA.
S/S In Feed Conveyor: PFM-2000
PACKAGING RESEARCH CORP.
DENVER, COLORADO
Fillers: PRC-F, PRC-P, . S-...,
. S-..., SB-..., . . SB-...,
4PSB, 8PSB
Pressure Regulating
Accumulator: 216PR, 300PR
Pressure Regulator: 10PR
Vertical Powered Screw Hopper:
VPSH-H, VPSH-E
"Versaform" Former: VF- . . - . .

PACEMAKER PACKAGING CORP.
ASTORIA, NEW YORK
Bag Loader: 502 S S

P

Manufacturer or Distributor and Type and/or Model

<u>PACKAGING SYSTEMS/3M</u>	<u>STEPHEN PAOLI MFG., CORP.</u>	<u>PASTEURAY COMPANY</u>
<u>ST. PAUL, MINNESOTA</u>	<u>ROCKFORD, ILLINOIS</u>	<u>ST. LOUIS, MISSOURI</u>
Sealing Machine (S-647 "L" Clip Applicator) 5790	"Paoli" Deboning Machines: 19A, 20A, 21A, 19AF, 20AF, 21AF, 19, 20, 21 Deboning and Desinewing Machines: "One Step" 19, 20, 21, 22, 22-H, 23	Ultraviolet Lamp (Non-Ozone); P-1-20, P-25, P-30-13, P-33, P-41, P-50, P-72 Note: Lamps must be used in accordance with Part 7, para. 7.16(b) of the Meat and Poultry Inspection Manual.
<u>PACKERS DEVELOPMENT CORP.</u>	<u>PARAMOUNT PACKAGING CORP.</u>	<u>DICK PATCH INDUSTRIES, INC.</u>
<u>ROCHESTER, NEW HAMPSHIRE</u>	<u>CHAFFONT, PENNSYLVANIA</u>	<u>SAN ANTONIO, TEXAS</u>
Air Operated Skinning Knife: "Padco" 1000	Poultry Loading System: 1500 Pad Dispenser: 1500A	Mechanical Freezer, "High Flux" 48
<u>PACKERS ENG. & EQUIP. CO., INC.</u>	<u>PARK RUBBER COMPANY</u>	Transfer Conveyor: TC-...-... Water Chiller: IC-...-... Spiral Freezer: (Acceptance applies to the Conveyor only. Each installation must be reviewed by the Equipment Branch), Model HI-QF-...-...-.
<u>OMAHA, NEBRASKA</u>	<u>LAKE ZURICH, ILLINOIS</u>	
Neck Pins: RMB-1	Cutting Boards: Cut-Rite, Simona 2000	
FL Type Head Inspection Stand: 1730	<u>PARSONS AUTOMATIC SCALE COMPANY</u>	<u>PATTERSON INDUSTRIES, INC.</u>
Flat Top Tables: FT-...-..., FT-...-..., FTBS-...-..., FTBS-...-...	<u>BERKELEY, CALIFORNIA</u>	<u>EAST LIVERPOOL, OHIO</u>
Cutting Board: "Packers" 60750, 60751-E	Macaroni Scale Scale Assembly EL-WA.	Double Core Mixer "Thorblender Type A"
<u>PACKERS MACHINE AND MFG. CO.</u>	<u>PARTCO, INC.</u>	<u>PATTERSON-KELLEY COMPANY, INC.</u>
<u>TOLEDO, IOWA</u>	<u>ORLAND PARK, ILLINOIS</u>	<u>EAST STROUDSBURG, PENNSYLVANIA</u>
Tripe Washers: SS-..., GSS-... Franksville, WI	Perforator Cuber: PC-28	Twin-Shell Blender: SB, IB
<u>PACKRITE/TOLEDO SCALE</u>	<u>PASTA-MAT, INC.</u>	Zig-Zag Blender: CSS-M Heat Exchanger: HX-12D-67-L2 Plate Heat Exchanger: V-13-L2
<u>PADGETT-SWANN MACHINERY COMPANY,</u> <u>INC., TAMPA, FLORIDA</u>	<u>MASPETH, NEW YORK</u>	<u>PATTY-O-MATIC</u>
Conveyor: HBC-... Plastic Sealer: 4	Automatic Tortellini Machine: 130-G, 130-G-4 Automatic Ravioli Machine: D-74-G	FARMINGDALE, NEW JERSEY Patty Machine: 445 SDA, 800 SDA, 1260
Meat Sealer: Poly-Motor-Jaw	Heavy Duty Ravioli Machine: HDR-... Automatic Dough Laminators: APL-...	
<u>P.A.L.G.A.</u>	<u>PASTA WORLD</u>	<u>PAXALL PARSONS MACHINERY</u>
<u>AVIGNON CEDIX, FRANCE</u>	<u>E. FARMINGDALE, L. I., NY</u>	<u>BERKELEY, CA</u>
Mini Brochetteur: 36/FF Auto Brochetteur: 64-FF	Tortellini Machines: MGT...P/ AA Ravioli/Tortellini Machines: MGC...P/...R/N Sneeter/Kneader Machines: SA..., CA...	S/S Combination Weigher: World Star 14
<u>PALLETT DEVELOPMENT, INC.</u>	<u>PALMIA, AB</u>	<u>PEARCE AND COMPANY, INC.</u>
<u>AMBRIIDGE, PENNSYLVANIA</u>	Plastic Pallet (For Packaged Product Only): 300	<u>DANVERS, MASSACHUSETTS</u>
		Band Saw: HS-5M

Manufacturer or Distributor and Type and/or Model

PEARSON ENTERPRISES, INC.
JACKSONVILLE, FLORIDA
 Tectron Metal Detector: 5500
 Conveyor: 19

PEERLESS MACHINERY CORP.

SIDNEY, OHIO
 Dough Mixer: MSS-...
 s/s High Speed Dough Mixer
 HSS-....

PEERLESS METAL FABRICATORS, INC.
BRIDGEVIEW, ILLINOIS
 S/S Meat Mold w/Lid

DS-3X-U, D-45-X-U, D-45-X-U,
 D-12-U, D-12-B-U, D-20-U,
 DC-3-U, DC-8-U, DC-8-S-U,
 DC-10/50-U, DC-10/50-X-U
 S/S Scale: DPS-10-U
 S/S Sanitary Scale: 601-U,
 625-U

S/S Bench Scale: DSC-1-20
 Electronic Weighing System: 4300
 Electronic Load Cell: 6200
 Scale: Over/under 4500, 6200
 Over/Under Checkweighing
 Scale: 4700

PER-FIL INDUSTRIES
BURLINGTON, NEW JERSEY
 Auger Filler: PF-11, PF-14,
 PF-14H

PERES ELECTRONIC MACHINES, INC.
ROCHESTER, NEW YORK
 Barrel Deheader (Horizontal
 Cutting): 3

PETER'S MACHINERY CO.
CHICAGO, ILLINOIS
 Carton Closing Machine: CCY-DL

PETERSON ENGINEERING SERVICE

GAINESVILLE, GEORGIA
 Giblet Pump: T-101, S-101
 Back and Breast Splitter: GK-101
 Back Half Quartering Machine:
 CC: 184
 Gilet Chiller w/Rotary
 Unloader: WP-984

THE PFAUDLER CORPORATION
ROCHESTER, NEW YORK
 Superjector: (Titan) CNS-70
 Filling Machines: (Piston)
 RP-...-... C-... R.P. ... M

"Glasteel" Chemstor Tanks:
 Vertical CV-...., Horizontal
 CH-.....

J.D. PEMBERTON, INC.
MADISON HEIGHTS, MICHIGAN
 "Penco" Hoist and Dump Cart

PENNSYLVANIA SCALE COMPANY
LEOLA, PENNSYLVANIA
 Fan Scales: SI-100-H-U, 1-10-U,
 S-10-U, 40-U, 450-U
 Over and Under Scales: DPS-3-U,
 D-5-U, D-5-RB-U, D-10-U,
 D-10-X-U, D-10-12-X-U, DS-3-U,

PHILADELPHIA BELTING CO.
FOLCROFT, PENNSYLVANIA
 Belts (Food Contact): Hycar CP,
 PVC White

PICK HEADERS, INC.
WEST BEND, WISCONSIN
 Cooker: SC-...-.

THE PICKWICK COMPANY
CEDAR RAPIDS, IOWA
 "Spin-Pik" Poultry Pickers:

JS-1B, JS-2A
 Poultry Scalders: 5A-...
 Poultry Scalders: AS
 with "Dunkmaster": AD
 Eviscerating Table: ET
 Poultry Picker: SP
 Killing Tunnel: KT

THE PIE-MATIC CO., INC.
CONVERSE, TEXAS
 Piemaster: E-200-MPP.

L.J. PIEREDER MACHINERY, LTD.
WATERLOO, ONTARIO CANADA
 Vacuum-Stuffer: 2PS-82
 Portioner for Ham Filler:
 VP-35, VPF-35P
 Clipper Portioner: CP-20
 Ham Stuffer: HST-...
 Ham Can Filler: PSF-3
 Rotary Can Filler: PSF-2
 Pullman Can Filler: PLF-12-22
 Stuffer: HP-30
 Mold Retarder: PR-32

WILLIAM PINSLY ASSOCIATES
HILLSIDE, ILLINOIS
 Smoking & Cooking Machine:
 BBQT-200

PIONEER FOOD EQUIPMENT
PENNNGROVE, NEW JERSEY
 Stuffer, Model Baader:
 702 & 703
 Hog Scalders-Dehairer: BJ-...
 BM-...
 Skinner: AS-..., ASK600/..,

Manufacturer or Distributor and Type and/or Model

ASB....	<u>PLAS-TANKS INDUSTRIES, INC.</u> FAIRFIELD, OHIO Fiberglass Polyester Brine Tanks: 815, 1015, 1115, 1220	<u>POLLUTION CONTROL SYSTEMS</u> COON RAPIDS, MINNESOTA Stainless Steel Heat Exchanger: 16000-141
J.C. PITMAN & SONS, INC. CONCORD, NEW HAMPSHIRE "Pitco" S/S Frialators: 18, 20, 24, 26, 34, 14	<u>PLASTECH DIVISION</u> WARMINSTER, PENNSYLVANIA Plastic Drum: PB-••••• Tank "Bulkitank": MT-••••• BV-•• BVW-•• BTF-38 "Bulkitank" Lid: BVL-•• Bulkit Liquid Container: LS 330 Bulkit Lit: BK-24TW Huskies Batch Container: •-SBC, •-SBC, •-NBC Bin "Bulkitank": BVDR-4C Rotatable Mobile Ingredient Bin: MB-•••• Mobile Ingredient Bin: MB-3+3 Bin "Bulkitank" BVD-40 "Bulkitank": BVP-•• Kitchen Kart: K C-8 Brine Tank: BVP-46 Bin: BV-43	<u>PORTABLE TOOL & ELECTRONICS</u> INC. AND RYCO PRODUCTS DIV. WARREN, MICHIGAN Spiral Slicer: 81
Fryer (Mastermatic) (Economy Line): 600, 700, 800 Fryer (Mastermatic) (Deluxe- Line): 16-24, 18-24, 12-30, 14-24, 16-30, 18-30, 20-30, 22-30, 24-30, 14-30, 24-34 Fryer (Mastermatic) Stainless Steel): 350, MPE-60 Transfer Conveyor: TC-•••• Fryer - S.S. Heavy Duty Frialator: 24-34, 24-54	<u>PORTCO CORPORATION</u> VANCOUVER, WASHINGTON "To Suit" Platform Trucks: 24MP-1, PT1943, PT2448, PT-3060	<u>PORTCO INC.</u> INDUSTRIAL BELTING DIV. PADUCAH, KENTUCKY Belts (Food Contact) White PVC: Portec W-10
<u>PIZZAMATIC CORPORATION</u> SOUTH HOLLAND, ILLINOIS Sausage Depositing Head & Stuffer: S-5000 Automatic Sausage Depositor: 500-A	<u>PORTEC INC.</u> CANON CITY, COLORADO Power Turn Conveyors: S/S AAA-••••• S/S AA-••••• S/S A-••••• S/S B-••••• S/S C-••••• S/S LAA-••••• S/S LAA-••••• S/S LA-••••• S/S LB-••••• S/S LC-••••• S/S LS..CL.. S/S S..CL.. Spiral Curve Conveyor: S/S AAA-••••• SP, S/S AA-••••• SP, S/S A-••••• SP, S/S B-••••• SP, S/S CL.. SP	<u>FLOWMASTER BELTING DIV.</u> CANON CITY, COLORADO Power Turn Conveyors: S/S AAA-••••• S/S AA-••••• S/S C-••••• S/S LAA-••••• S/S LAA-••••• S/S LA-••••• S/S LB-••••• S/S LC-••••• S/S LS..CL.. S/S S..CL.. Spiral Lift Conveyor: S/S AAA-••••• SP, S/S AA-••••• SP, AA-••••• SP, S/S A-••••• SP, S/S B-••••• SP, S/S C-••••• SP, S/S S/S CL.. SP
<u>PIZZA SYSTEMS, INC.</u> PATASKALA, OHIO Dough Press: M-3206 Conveyor: 3615	<u>PLASTECH INTERNATIONAL, INC.</u> WARMINSTER, PA. Tank, "Bulkitank": BV-43	<u>H. K. PORTER COMPANY</u> TRENTON, NEW JERSEY Belts ((Food Contact) White & Green: Nitrite
<u>PLANET PRODUCTS CORPORATION</u> CINCINNATI, OHIO Frankfurter Loader: PPC-• Pork Skin Tumbler: 100-PST 100FS	<u>PLASTIC SUPPLY & FABRICATING</u> COMPANY, DENVER, COLORADO Patty Mold	
<u>PLANT EQUIPMENT FABRICATORS, INC.</u> LOVEJOY, GEORGIA Pork Skin Cooker: 1000PSC Oil Level Tank: 1000-1 Pellet Feeder: 200-PF Port Skin Cooling conveyor: 15-CC	<u>PLUS CONTAINER MACHINERY CORP.</u> WHEELING, ILLINOIS Closure Machine: CMC, 123A, 123B, 11-•, 111-CT, CMC-E Comtec Pie Press: 1100 Hooding Machine: H-1, H-11 Capping Machine: IVM Sealing Machine EFS-•••, PBS-8 Automatic Hooding Machine: H-iSL-..	
Fryer: PEF-•••• Incline Conveyor: 250-1C-•• S/S Holding Tank: HT-••• Dough Roller Conveyor: ••••• PEF		

Manufacturer or Distributor and Type and/or Model

POSS LIMITED
HAMILTON, CANADA
Deboner: PDX-1, PDL, PDE-500,
PDE-1500, PDE, PDX-4
Food Pump: 350-1250
250-1250

POULTRY FOODS, INC.
MODESTO, CALIFORNIA
Transfer Hopper: 20
Conveyor: CV-2
Back Trim Conveyor: TR-200,
TR-205

POWERMOUNT CORPORATION
PASSAIC, NEW JERSEY
Egg Roll Machine

PRATCO STEEL CORP.
BROOKLYN, NEW YORK
Vacuum Packaging Machine: PVS,
PVL, "Pratco-Vac"
PRECISION ENTERPRISES UNLIMITED.
INC.
RAVENNA, OH.
Conveyor: 3001-...
Infrared Continuous Conveyor
Oven: 1001-...
Belt Conveyor: 1201-.....

PRECISION FABRICATION
FOREST, MISSISSIPPI
Poultry Cutter: PF-100
Saw: PF-101 Cutter

PRECO STAINLESS STEEL, INC.
WEST PALM BEACH, FLORIDA
Carcass Washer: 22-73
S/S Trolleys

PRESSED & WELDED PRODUCTS COMPANY
SOUTH SAN FRANCISCO, CALIFORNIA
S/S Diaphragm Pump with
Sanitary Quick Disconnects:
P/W 2SFM

PRESTO PRECISION PRODUCTS INC.
FANKLIN SQUARE, NEW YORK
Pressure Regulator: SS-SQ-12
Brine Pump: WST-A-5
Brine Agitator (Air Motor):
PA-... SPA-...
Brine Agitator (Electric Motor):
SPET-..., PEX-..., SPEX-...,
PEC-..., SPEC-..., PET-...,
S/S Brine Pump: SS-316, SS-35

PRINCE MFG. COMPANY
HOLLAND, MICHIGAN
Ham Boning Machine: F
(All product inspected for
bone fragments by establish-
ment after deboning
operation)
Poultry Deboning Machine: 1

JACK PRINCE, INC.
GAINESVILLE, GEORGIA
"Prince World" Poultry Deboning
Machine: I, MARK III, MARK V
Horizontal Deboner: 331
Mechanical Deboner: 221, 332
Comminuted Meat Deaerator: 325

Pritchard Sales, Inc.
ATLANTA, GEORGIA
"Graham" Automatic Neck
Breaker: GANB-100
"Systemate" Automatic
Eviscerator (Manual position-
ing of viscera for inspection
necessary): 121042. (Surfaces
of machine contacting
carcasses must be sanitized
between each use with 180° F.
water or 20 ppm residual
chlorine at point of use.)
"Systemate" Automatic Evisce-
rator: MK-V (Manual
positioning of viscera for
inspection necessary.
Surfaces of machine con-
tacting carcasses must be
sanitized between each use
with 180° F. water or 20 ppm
residual chlorine at point of use.)

**residual chlorine at point
of use.)**

RAP Belt Conveyor: 05000
Automatic Bird Unloader: 31335
Oil Sac Cutter: GAOS-200
Conveyor Saw Table: 113069
Giblet Chiller: RAPGC-2, RAPGC-2R
Neck Skin Cutter: P-2000
Line Divider: GLD-300, GLD 300A,
GLD-300 B

Breeding Machine: CB-80
Eviscerating Line Shackle: RBES-304
Kill Line Shackle: BKS-304

Picking Machine: CH-6/; CE-6/
Automatic Poultry Killer: WAK-101
Hand Gizzard Peeler: 71RAP
Inside Outside Final Bird Washer:
Mark II

Auto-Cone Breast Deboning
System: CCGD1

Gizzard Harvester: M-1

Leg Processor: LP-1

Cone Deboning Wheel: CCBDD1-5
Turkey Oil Sac Cutter: GAOS-
200T. (If used prior to
inspection station, surfaces
contacting carcasses must be
sanitized. Between each use
with 180° water or a solution of
20 ppm residual chlorine at
point of use.

Cone Deboning Wheel: CCBDD-T
(Suspended from ceiling.)

Neck Skinner Machine: NS-1001

Gizzard Defattening Machine:
NGW-1C

Automatic Opening Machine:
Mark III, "Mark" III-
(Surface of machine contacting
carcasses must be sanitized
between each use with 180
degrees F. water or a solution
of 20 ppm residual chlorine at
point of use.)

Breast Filet Compressor: BFC-1

Front Half Portioning Machine:
PFMBP-1A

Gizzard Tenderizer: GTM-100

Rear Processing Machine:

- PRPMLP-1A Thigh, Drum Processing Machine:
PTDPMI-S-1 Automatic Parts Machine: APM-22
Automatic Cut-Up Machine:
 APM-22
Picking Machine: NP-.../
Saddle-Cut Machine: PSCM-HM-1-00
Automatic Wing Portioning Machine:
 6000
Automatic Neck Breaker:
 "Mark" 16
Shackle: ICS-312-2
Automatic Breast Fillet Machine:
 1200
S. S. Poultry Scalder:
 PSHF-4200
Over/Under Cone Deboning
Conveyor: OU-CD-18
Giblet Wrap Machine: "SYS"-3
Inspection Stand: ALP-2436
- PRILTY/PAK, INC.
INDIANAPOLIS, INDIANA
Overwrap Machine: "Hanagata"
 HP-...-S, HP-...-G
- PROCESSING AND PACKING EQUIPMENT AND SUPPLIES
FULLERTON, CALIFORNIA
Tripe Washer: 02-32-.-.-
- PROCESS ENGINEERING & FABRICATION, INC.
AFTON, VIRGINIA
Mixer-Blender: 106-02-01
Oscillating Shuttle Conveyor:
 D-108-01-10
Oval Motion Carrier: D-100-01
 -25
Butter Sauce Dispenser: D-100
 -02-60
- PROCESS EQUIPMENT CORPORATION
BELLDING, MICHIGAN
S/S Holding Tank (Open top):
 QVC-D
S/S Holding Tank: OVS-D
Cooker-Cooler-Mixer: JHR-3
Fiberglass Tanks:
- CVS-D-.... Plastic Tanks: OVS-D-....
 "Low profile" Cooker/Cooler
Mixer: JHR-60, JHR-150,
 JHR-200, JHR-300, JHR-500
 JHR-1000. (Acceptance based
 on readily removable agitator
 shaft for daily cleaning and
 inspection.)
Low Profile Half Round Blender:
 HR-60, HR-150, HR-200, HR-300,
 HR-500, HR-1000. (Acceptance
 based on readily removable
 shafts for daily cleaning and
 inspection.)
Ball Valve: BF-100
Blender/Cooker: JHR-....,
 HR-....
- PROCESS INDUSTRIES, INC.
OMAHA, NEBRASKA
Hide Stripper: BLUE-0X
- PROCESSOMATIC, INC.
WEST PALM BEACH, FLORIDA
Divider: "D"
Interleaver Machine with STOP/
Go Conveyor: BB
Stacker Machine: CC
- PROCESSOMATIC LIMITED
SCARBOROUGH, ONTARIO, CANADA
Stacker Machine: C
Interleaver Machine: B
Patty Marker: A
Ground Meat Transport
Conveyor: G
- PRODUCT INC.
RACINE, WISCONSIN
Vat Dumper: A, B, C, BT, DD
- PRODUCTION SYSTEMS INC.
DALLAS, TEXAS
Meat Compres (Ham Stuffer):
 9-12
- PROPACK INDUSTRIES, INC.
FULLERTON, CALIFORNIA
Returned Goods Table: 600
Steak Cutting Table: U-4000
Boning Table: B-4000
Smokehouse Cages: SC-....,
 08-05...
Smokehouse Trees: ST-....,
 08-06...
Cutting Tables: 3306, 3306-S,
 11-01... 11-02
Shelf Trucks: 4815, 5813, 5814,
 5833, 5834, 5835
S/S Paunch Table: 02-29--
Meat Storage Bin: 01-08
S/S Paunch Truck: 02-28--
Paunch Truck S/S Pluck Pan:
 02-28--
Vertical Lift Truck: 05-08
Tripe Umbrella: 02-33--
S/S Drum: 01-01--
S/S Meat Trucks: 05-0., 05-0.:
Calv. Meat Trucks: 5680, 5002,
 5350, 5500, 5355, 5011, 5012
Tripe Hanger: 020
S/S Paunch Table: 730
S/S Offal Truck (with removable
S/S Drip Pan): S6376
S/S Meat Trees: 03-02--
Calv. Meat Trees: 6110, 6112,
 6210, 6212
Adjustable Shelf Rack (with
Solid Shelves): 10---
S/S Cattle Head Flush Booth:
 02-20--
Flat Bed Truck (with solid
bed): 05-10--
"Pro-Pak" Patty Mold Plates:
 1400, 1500
Vacuum packaging Machine:
 VM2/NU, VM3/S-NU, VM5/2,
 VM-B2
Multideck Freezer: MD-....
Broiler: BCF-....
CO2 Snow Hood: 12-03--
Deep Fat Fryer (w/Hydraulic
Liftout Conveyor): 12-... .

Manufacturer or Distributor and Type and/or Model

Overhead Bone Conveyor: BC-.....	<u>PUREX CORPORATION</u>	<u>WILMINGTON, CALIFORNIA</u>	<u>PUREX CORPORATION</u>	<u>RAN-DAR-BROOK MANUFACTURING COMPANY</u>
Moving Top Boning Table:		Freezing Board: Plastic	LIBERTY, MISSOURI	
BT-.....			Vertical Hydraulic Hog	
Dual Stuffing Horn: 12-04--			Skinner: 101	
Conveyor: TC-....	<u>PURITAN EQUIPMENT COMPANY</u>			
Wire Belt Transfer Conveyor:				
WC-....	<u>OMAHA, NEBRASKA</u>	C02 Chiller (Continuous): 12-24	<u>RANK INDUSTRIES, INC.</u>	
Pre-Cool Conveyor: PC-....		Hot Water Tempering Cabinet:	<u>DES PLAINES, ILLINOIS</u>	
S/S Conveyor: AC-....		AM-100I	Metal Detector: MD-..	
Oil Storage Tank: 12-18--				
Continuous Oil Filter: 12-17--				
Convection Broiler: 12-06--				
Buggy Lift Dumper: BD-....				
Screw Conveyor: SC-....	<u>QUALITY FABRICATORS INC.</u>			
OSS HOLLAND	<u>HARRISON, ARKANSAS</u>			
Pickle Injector: Protecon		S/S Tank: TX 101	<u>RAPIDS MACHINERY COMPANY</u>	
PI-..., PI-...-S		Bel Conveyer w/Washer: BC 101	<u>MARION, IOWA</u>	
Meat Recovery System (Bone	<u>QUALITY MAPLE BLOCK COMPANY</u>	Boning Conveyor w/Cutting Boards:	"Marion" Mixers: FP-....,	
Press): Protecon MRS-...	<u>NEW YORK, NEW YORK</u>	SC-101	FPS-....	
MPD-..				
Meat Tumbler: Protecon MU-..				
Vacuum Meat Press: Protecon	<u>Cutting Board (Polysan):</u>			
VP-24-NVL				
Tenderizer: Protecon PMT-41		Quai San, B50-20R	<u>RAPSCO INDUSTRIES</u>	
Pickle Injector: Protecon			DALLAS, TEXAS	
PI-440			Pork Skin Sizer Breaker:	
Deboner: PAD-10, PAD-...	<u>RAMACCIOOTTI EQUIPMENT CO., INC.</u>		PSB 1872	
Pumping Machine: 162.H	<u>OMAHA, NEBRASKA</u>		Incline Conveyor:	
		Carcass Lugging Buggies: M371-I,		
		M310-2, M310-3		
	<u>RAMSEY ENGINEERING</u>			
PROTEIN FOODS INC.	<u>ST. PAUL, MINNESOTA</u>			
GAINESVILLE, GEORGIA		Check weigher-Classifier: 400		
Deboning Machine: "Sepramatic"		Series, 500 Series, 1200		
2A		Series, 1700W 1700 S/S,		
Filter: 3502		2000 W, 2000 S/S Series		
		Sorting Conveyor, Channe		
		lizer: CH		
		Metal Detector (For Unpackaged		
		Product): 60 series,		
		70 series, 80 series,		
		90 series,		
		Checkweigher: Mark II, Mark IIIA,		
		Mark III, Pump: DL---SL, PI---SL		
	<u>PUMPS AND PIPES INC.</u>			
RICHARDSON, TEXAS				
S/S Diaphragm Pump with				
Sanitary Quick Disconnects:				
P/W25FM				

Manufacturer or Distributor and Type and/or Model

S/S Air Conveyor System: AC.....-
 Topping Machine: TU.....-
 Bucket Conveyor: BC.....-
 Traveling Filler Head: TH.....-
 Valve Mount: TH.....-
 Transfer Conveyor: SN.....-
 Vibrating Conveyor: VC.....-.

RAVAN PRODUCTS
GAINESVILLE, CA
 Inspection Stand: RP101
 Belt Conveyor: 101
 Final Inside/Outside
 Bird Washer: 100
 Neck Skinner: 6000
 Box Icer: 101

E. W. REESE
WHITTIER, CALIFORNIA
 Grinder Heads: 17" x 9" & 14",
 31" x 24",
 Grinder Heads: 24" x
 20," 31" x 24," 38" x 20."

REFRIGERATION ENGINEERING CORP.
SAN ANTONIO, TEXAS
 "RECO" Water Chiller: WC-...
 Self Contained Product
 Freezers: RP-
 Self Contained Product Freezing
 Tunnel: DP-3
 Continuous Meat Freezer: CMF-...
 Liquid Chiller: LC-...
 Plate Water Chiller: RWC-...
 Refrigerated Water Chiller:
 RWC-...-...-.

RAVEN INDUSTRIES
SIOUX FALLS, SOUTH DAKOTA
 Fiberglass Tank (For brine or
 water only.)

RAYTHEON COMPANY
WALTHAM, MASSACHUSETTS
 Microwave Oven: QMP-1679-...,
 QMP-2103
 Microwave Oven (Batch Type):
 QMP-1879.

M. REBIZZO AND COMPANY, INC.
SAN FRANCISCO, CALIFORNIA
 Ravioli Machine: 30A
 Mixer: G

RED ARROW PRODUCTS COMPANY
MILITOWOC, WISCONSIN
 Smoke Cabinet
 Atomizing Liquid Smoke Systems:
 200, 500, 100

REDINGTON, INC.
BELLWOOD, ILLINOIS
 Wrapping Machine: Type M

RED VALVE CO., INC.
CARNEGIE, PENNSYLVANIA
 Air Operated Sanitary Type
 Pinch Valve: 2606

Vemag Stuffer: G-250, RI17S
 Seydelman Cutter: K-...
 Deboner (Bibun): 16, 18
 Raw Poultry Deboner (Bibun): 15
 Cooked Poultry Deboner (Bibun): 15
 Seydelman Grinder: CS-160
 Vemag Continuous Stuffer:
 1000-S, 1000-S-2, 2000-S,
 1000-S-3, 3000-S, 3000-S-1,
 3000-S-2, 3000-S-3
 (with stainless steel screws
 and screw holders.)
 Holac Automatic Dicer: 1, 10,
 Holette A
 Poultry Meat Strainer: SUM-420
 Deboner: SK-I
 Conti-Cooker: 60-..S-., 60-..N-
 Cooked Leg Deboner: RB
 Reiser Neck Skinning Machine:
 NS-2
 "Salico" Blender-Mixer: PMB-.....
 "Reiser" Skin Dewatering
 Machine: SD-2
 "Vemag" Smokehouse: HCS-2
 Shikabob Skewer Machine: 687
 Continuous Vacuum Stuffer:
 "Vemag" 500
 Automatic Dicers: "Holac" VA,
 "Holac" 1, "Holac" 10,
 "Holac" HA-121
 Dicers (with suitable stand):
 "Holette" A, "Holette" 19,
 "Holette" 21
 "Regal-Tote" Food Container
 Lids: RTL-25-13, RTL-25-12
 1/2, RTL-27-16 (will with-
 stand temp. to 250° F.)
 Meat Pans: RT-16-8-3, RT-17-8-3,
 RT-18-9-3
 Plastic Tray: RT-24-5-1
 Plastic Meat Tray: RT-24-4-1
 Plastic Meat Tray Lid:
 RTL-24-5

REICH GMBH AND COMPANY, KG
WEST GERMANY
 S/S Smokehouse: UNIGAR-.....

ROBERT REISER & COMPANY, INC.
CANTON, MASSACHUSETTS
 Vacuum Meat Tumblers: TU-...
 S. S. Vacuum Tumblers: VMT-...
 Holac Slicer: 26/66, 26/74T
 Vacuum Packaging Machine:
 "Dixie Vac Modular" MOD-..

Manufacturer or Distributor and Type and/or Model

"Dixie Vac"	DV-.....	S/S Sifter: RS-1	(For Packaged Product Only)
"Dixie Pak"	DP-.....	S/S Belt Conveyor: C-481	Plastic Table Top Conveyor
Boneless Meat Tenderizer:		Poultry Skinner: SK-1	Chains: LF-88-B, LF-88-TAB
"Fomaco" FGM 810T		Thigh Deboning System:	Plastic Open Hinge Conveyor
Automatic Feed Grinder:		CFSLT-2 (Deboner and	Chains (For Direct Product
AU-200, AU-200B,		Conveyor)	Contact): HI-48-., LF-48-.
AG-160 & AG-160B.		Automatic Poultry Stripper: GNC-1	Plastic Conveying Chain (For
Rotoclaw: Mark II		Thigh Deboner: CFS-LT-3	Packaged Product only):
		Poultry Breast Deboner: CFS-B2	Series 4705, LBP-883
REMCO PRODUCTS		Leg & Thigh Deboner: TKD-1	
ZIONSVILLE, INDIANA		Breast Deboner: BFP-1	REXROTH INDUSTRIES, INC.
Karttub: 6901			LAPAZ, INDIANA
Tub: 6911			Meat Tumbler: T-660
Aero-Tote Tub w/Drain:	6921		Poultry Chiller: C-400
		RESEARCH & DEVELOPMENT PACKAGING	Conveyor: 2D-500
REMCON PLASTICS, INC.		CORP., LEBANON, NEW JERSEY	
CONSHOHOCKEN, PENNSYLVANIA		Rotary Form Fill and Seal	
Plastic Bulk Handling Bin		Machine: RFFS-....	
w/Drain: TR-36, TR-46,		RESEARCH PRODUCTS COMPANY	
TR-48, TR-30, TR-40		MADISON, WISCONSIN	
Plastic Bulk Handling Bin		Matting: Neotex	
w/Drain: TR-33, TR-39S		RESINA AUTOMATIC MACHINERY CO. INC.	
RENNICO, INC		BROOKLYN, NEW YORK	
HOMER, MICHIGAN		Screw Cap Machine: S---MP	
Packager: 201		REINFAB CORP.	REYNOLDS METALS CO.
REPCO ENGINEERING INC.		BELDING, MICHIGAN	RICHMOND, VIRGINIA
MONTEBELLO, CALIFORNIA		Salt Dissolver: 106MC	Vertical Primal Wrapper: VW-1
Heat Exchanger: 10-6-120		REXHAM CORP./BARTELT MACHINE	Primal Wrap: HW-1
RESEARCH DEVELOPMENT & MANUFACTURING		SARASOTA, FLORIDA	Reycon Closing Machine: 221A
CO. COLUMBUS, OHIO		Filler: DT-NP	Belt Sealer: TC-1
Breader: BRC-001, BR-2400, FD-001		Bartelt Intermittent Motion	Case-Redi Wrapping Machine: W-1
Conveyor: CA-001, PTC-001		Packager: IM	Rotary Pouch Filler: 100
Egg Dip: ED-001, BD-005		Packaging Machine: IMV-.-..S,	Heat Sealer: "Reycon" 103
Poultry Cutting Line: PCCL-001		IMR9-14SS	RH PACKAGING SYSTEMS, INC.
Wing Cutting Machine: WC-001		Packaging Machine, Form Fill,	CLEARWATER, FLORIDA
Inspection Conveyor With		Seal: Bartelt Eterna	Portion Control Filler System:
Continuous Belt Washer IT-1		DA-.....S	1000, 2000
Marinators 1, 2,		REXNORD	RHEON AUTOMATIC MACHINERY COMPANY
Poultry Breast Deboner: CFSB-1		TABLE TOP CHAIN DIV.	PARAMUS, NEW JERSEY
2-Tiered Belt Conveyor: IT-5		MILWAUKEE, WISCONSIN	"Rheon" Encrusting Machine:
3-Tiered Belt Conveyor: IT-5		Belt Flights (Food Contact)	207SS, 207DD, 208
Single Drum Marinator with Drain		"Snap-On" Rigid Plastic: 843,	J. E. RHOADS & SONS
Table: MARR-1		863, 1873, 2873, 3873, 963,	NEWARK, DELAWARE
Automatic Breader: VBS-1		Low Backline Table Top Plastic	Right Angle Conveyor:
Trayred Product Conveyor: C-C02		Chain:	JER-1702-RC
2-Tiered Conveyor: C-LTB		LBP-821, LBP-882	

Manufacturer or Distributor and Type and/or Model

Belts (Food Contact): 1R30WU
2R30WU, 2L40W, 2R70W

RMF STEEL PRODUCTS COMPANY

GRANDVIEW, MISSOURI

Frozen Meat Conveyor: FB-100

Vat Dumpers: 100, 110

Belt Conveyor: 210

Belly Roller: 200

S/S Product Hopper: CT600

S/S Tables: UT50, WT075,

UT-..., TS-..., FMC-...,

FFD-..., ITC, FFDR-...

Meat Tub Dumpers: D-...

Metal Detector Conveyors:

MDC-...

Meat Trucks: MV-...

Screw Conveyors: SC-...

Screw Loader: SCA-...

Bagger: 620

SS Smokehouse Truck: ST-1

Mixer-Blender: 28-...

Patty Stacker: PS-6

Cutter/Mixer: RS-...

Bone Chip Remover: RMF-Tresomat

Chamber Vacuum Machine: HRI-20

Vacuum Tumbler Blender: VMM-...

Vacuum Packaging Machine:

"SNORKEL VAC" SV 45, SV-60

Skinner: AS-...

Vacuum Tumbler System:

G.E.T.-...

Automatic Skinning Machine:

AR-50

Hydraulic Knife: Cutty-...,

Format..., Standard-...

ROBOT COUPE USA, INC.

JACKSON, MISSISSIPPI

Food Chopper-Mixer Blender:

R25T

C-Diameter-K32
Uncovered Screw Conveyor:

C-Diameter-K22
Mixer-Blender: RS-Diameter-K....

Blender w/Steam Diffusers:

RS-Diameter-K-....

Grinder: MT...X.

Sanitary Food Pump: 803D, 808D

Belt Drainer: RBD-30

Vacuum Tumbler IPF 2200

Lift Dumper: IPF-2500

Vacuum Blender: IPF....

ROBERTSHAW CONTROLS COMPANY

FT. WASHINGTON, PENNSYLVANIA

Level-Tel-Transmitter: 156

B. B. ROBERTSON COMPANY

MARION, ILLINOIS

Smoker-Cooker: BBR-79-SS, BBR-

700-SLSE-U

S/S Smoker-Cooker: XLR-1600-4,

XLR-1600, XLR-1400-SLSE-U,

XLR-1600-4-U

A. K. ROBINS INC.

BALTIMORE, MARYLAND

Elevator Screw: 7504-17

Rotary Blancher: AK

Inspection Conveyor: ST

Blancher: HWB-...

S/S Destoner: DD

Pasta & Rice Rinser: RR-30-

Vibro Breeding Unit: Consisting

of: Drum Breeder-Duster,

Model DBRS; Vibratory

Breading Machine, Model

VB; Batter Machine, Model

BM; Drain Conveyor, Model

DC.

ROHM & HAAS

PHILADELPHIA, PENNSYLVANIA

Cutting Board (Plexiglas):

G-Unshrunken, W-7508

ROSE METAL PRODUCTS, INC.

SPRINGFIELD, MISSOURI

S/S Vat: 433

S/S Conveyors: RMP-...-WB-...,

RMP-...-WB-...(CO2), RMP-...-

WB-EXT-...-(CO2), RMP-...-FB-

ST-...-RMP-...-FBG-WT-...,

RMP-(2)-...-FBG-ST-

Double Conveyor: RMP-...-FP-...-(2)

S/S Wire Belt Conveyor:

RMP-...-WB-...C&H

Manufacturer or Distributor and Type and/or Model

<u>LOUIS A. ROSEN</u> <u>SALT LAKE CITY, UTAH</u> Liquid Freezer: R	RF-1251-UF-SS-W-DA, RF-2051-UF-SS-DA, RF-2051-UF-SS-W-DA	Plastic Containers or Drums w/Lids: 2600 Series, Platform Truck (with removable cover): 44..., 44...-05
<u>ROSISTA INC.</u> <u>WOODDALE, ILLINOIS</u> S.S. Butterfly Valve: FB920-4-PA-04-04	<u>ROTOCAST PLASTIC PRODUCTS, INC.</u> MIAMI, FLORIDA Bulk Box-Natural: 30 Bulk Box Stack Lid-Natural: 30 Bulk Box - Blue: 30 Bulk Box Stack Lid - Blue: 30	Tote Box: 624 Tote Box Lid: 625 Ingredient Bin w/Lid: 36.. Series Utility Cart: 3355 Ingredient Bin w/Lid: 2600 Food Box and Lid: 3300 Food Box With or Without Lids: 33... 35... 36... Series Plastic Containers With Lids: Small Round 26... Series Cutting Boards: 33..., 34.. Series Rack Carts: 33... 34... Series Plastic Box w/Lid: 17... 33... 35... 36... Series Plastic Containers or Drums w/Lids: 26... Series Platform Truck: 44...-.. Series Ingredient Bin w/Lid: 36.. Utility Cart: 3355
<u>CHARLES ROSS & SON CO.</u> <u>HAUPPAUGE, NEW YORK</u> Motionless Sanitary Mixer: LLPD, LPD	<u>ROYAL SUPER-ICE COMPANY</u> SAN LEANDRO, CALIFORNIA Zero-Pak	RUBBERMAID APPLIED PRODUCTS, INC. STATESVILLE, NORTH CAROLINA Plastic Box w/Lids: 1301, 1305, 1307, 1310, 1311, 1315, 1316, 1319, 1320, 1323, 1324, 1326. Plastic Containers or Drums w/Lids: 1212, 1213, 1220, 1221, 1225, 1226, 1231, 1232, 1244, 1245, 1249, 1250, 1251, 1255, 1256, MH- Plastic Bins or Lids: 1128, 1124, 1126, 1127 Plastic Vats or Lids: 1108, 1109, 1110, 1118, 1119, 1120 Poultry Vat: S-... Poultry Vat Lid: SL
<u>ROSS INDUSTRIES, INC.</u> <u>MIDLAND, VIRGINIA</u> Tenderizer: 501, TC-700 Slicer: 950, 925 Seasoning Injector: 710 Superform Press: 719, 720 Air Purifier: Microban 1200 w/G.E. G-3018 Lamps Dicer: 711, 714 Meat Forming Press: Uniform 914 Mechanical Tenderizer: TC-700M Portion Slicer: 990A Vacuum Tumbler: 1100	<u>RTM, INC.</u> MEDFIELD, MASSACHUSETTS Grinder: 130E, 150E Air Mincer & Mixer: TM-180 Patented Mincer & Mixer: TM-180, 180 Open Mixer:, vacuum Mixer:, Cube Back Fat Slicing Unit: Pre-Breaker: SG-201, SG-202 Pickle-Injector: N-138-SL Continuous Vacuum Stuffer: IC/4	RUBBERMAID COMMERCIAL PRODUCTS WINCHESTER, VIRGINIA Food Box Lid: 3502, 3510, 3616, 3590, 3591, 3592, 3300 Food Box: 3500, 3501, 3508, 3509, 3690, 3691, 3693, 3695, 3300 Plastic Containers, Small Round, w/Lids: 2600 Series Cutting Board: 33... 34 Rack/Cart: 33... 34... Plastic Boxes w/Lids: 3500 Series, 3600 Series, 17... RUDOLPH FOODS DIV. OF BEATRICE FOODS CO. LIMA, OHIO Pork Rind Fryer: B

Manufacturer or Distributor and Type and/or Model

<u>RUSSELL-ROANE, INC.</u> ST. LOUIS, MISSOURI Meat Tumbler MA- y-18, CA-42-1	<u>Liquid Smoke Spray Cabinet:</u> SF- . . . Belts Flat Cleat (Food Contact): CVM-8, DCVM-8 Akra-Pak Filler: OSF--. -B, OSF--. -B, OSF--. .B	<u>Cutting Board:</u> "Ryertex" Cutting Table w/Full Sana-Lite Top: A Cutting Table w/S/S Top: C1 S/S Conveyor: C4790 Smokehouse: SH-I Grinder Parts Rack: CPR-I S/S Curing Vat: CV-6 S/S Smokehouse Tree: OECT-2 Calvanized Smokehouse Tree: OECT-I S/S Smokehouse Cage: OET-2 Smokehouse Cage: SH-C "T" Smokehouse Truck: SH Meat Tub: MT- . . Meat Truck: T-1200 Calvanized Smokehouse Cage: OET-I Paunch Trucks: PT-S, PT-C	<u>D</u> X302 Belts (Package Products) R10, R18, R20, S10, L10D, L200
<u>RUTHERFORD RESEARCH INC.</u> ROSCOE, ILLINOIS	Akra-Pak Dispenser: LF- . . . , SF- . . . Belts Flat Cleat (Food Contact): CVM-8, DCVM-8 Akra-Pak Filler: OSF--. -B, OSF--. -B, OSF--. .B	<u>S</u> <u>SACK METAL WORKS, INC.</u> WILMINGTON, MASSACHUSETTS Wire Belt Transfer Conveyor: WBTC Bonning Conveyor: BC-I Overhead Conveyor Casing Puller Frank Chilli Tank: CCT-I Dump Cart: DC 400, DC 600 Smokehouse Truck: 53, 54, 55, 56, 57, 58 Conveyor: IC-1, TC-1, BC-1, PC-1, OHC-1, SVBC Table: PT-I, C, BB-1 Lazy Susan: TT-I, TT-2 Vat: CV-I Vat Dumper: CVD-1 Sausage Dump Bucket: SDBI Pan Rack S/S or Calvanized: AT-70-12-5 S/S Pans: 21 x 25 7/8 x 1 Wash Table: WT S/S Tank Truck: CVM Cutting Table w/Top of Sana- Lite, S/S and Sana-Lite in combination: C Cutting Table w/Top of Sana- Lite and S/S in combination:	<u>S</u> <u>SANDOVAL, MACHINE & TOOL COMPANY</u> <u>SANDOVAL, ILLINOIS</u> Wingette Machine <u>SANDUSKY FABRICATING & SALES CO.</u> <u>SANDUSKY, OHIO</u> Conveyor: BC-I Flight Top Table: FBT-I Cutting Table: BT-I, BT-2 Viscera Inspection Table: VT- . . . <u>SANDVIK JAHN</u> <u>HUNTINGDON, ENGLAND</u> Continuous Oil Filter System: CPF-1, CMF-1 Multiple Pass Belt Freezer: 600 Series, 6" Freezing Conveyor Belt: Vee-Rope Chilling Conveyor: Glycol Deep Fat Fryer: F-10 DFG, F-10/16, F-10, Slat Link Belting (Packaged Product Only): Wendway S/S S.S. Spiral Conveyor: Helimatic S.S. Wirebelt Conveyor: A- . . . -115 U-Bar Wire Rod Belting: Wendway S/S Verti-Stack Freezer: VS-21-SS-00, VS-21-PS-00 Wire Red Belting: Wendway S/S <u>SANI-SERV</u> <u>INDIANAPOLIS, INDIANA</u> Broiler: B-208E, B-230E <u>SANITARY PROCESSING EQUIPMENT</u> <u>CORP., DEMITT, NEW YORK</u> "Feldmeier", S/S Multi-Tube Heat Exchanger: 2505 <u>SANITARY SCALE COMPANY</u> <u>BELVIDERE, ILLINOIS</u> Chopper-Grinder: 3800
<u>JOSEPH T. RYERSON & SON, INC.</u> CHICAGO, ILLINOIS	<u>Cutting Board:</u> "Ryertex" Cutting Table w/Full Sana-Lite Top: A Cutting Table w/S/S Top: C1 S/S Conveyor: C4790 Smokehouse: SH-I Grinder Parts Rack: CPR-I S/S Curing Vat: CV-6 S/S Smokehouse Tree: OECT-2 Calvanized Smokehouse Tree: OECT-I S/S Smokehouse Cage: OET-2 Smokehouse Cage: SH-C "T" Smokehouse Truck: SH Meat Tub: MT- . . Meat Truck: T-1200 Calvanized Smokehouse Cage: OET-I Paunch Trucks: PT-S, PT-C	<u>S</u> <u>SACKTT-CHICACO</u> <u>SCHAUMBURG, ILLINOIS</u> S/S Vat Dumper: EFD-S-1 <u>SALIMA</u> <u>BOLINGBROOK, ILLINOIS</u> Tortellini Machine: 4P <u>ST. REGIS PAPER COMPANY PACKAC INC</u> <u>DIVISION</u> <u>DALLAS, TEXAS</u> Indexing Machine: 4 <u>SALVO MACHINERY COMPANY</u> <u>FALL RIVER, MASSACHUSETTS</u> Bacon Pellet Fryer: E-120 <u>SAMPLA, S.A.</u> <u>BARCELONA, SPAIN</u> Belts (Food Contact): Alier-100, Alier-100U, Alier-200, Alier-300, Ecovit-200, Ecovit-300, P20-X302 <u>SAMPLA, S.P.A.</u> <u>MILANO, ITALY</u> Belts (Food Contact) F5, F10, F20, F22, F30, P6, P10, P20-	<u>D</u> X302 Belts (Package Products) R10, R18, R20, S10, L10D, L200
<u>ROSCOE, ILLINOIS</u>			

Manufacturer or Distributor and Type and/or Model

W. J. SAVAGE COMPANY, INC.

KNOXVILLE, TENNESSEE
Packout Conveyor: I.Q.F.

Spiral Freezer Conveyor (Double Drum): 19977D

Spiral Freezer Conveyor (Single Drum): 19977S

SAVORY EQUIPMENT COMPANY

NEPTUNE, NEW JERSEY
Conveyor Broiler: CB-...;

CB-...;
Conveyor Oven: CO-...; CO-...; -..

Conveyor Pizzamaker: RT-3PZ

SAYE MACHINE SHOP

MARYVILLE, MISSOURI
Carcass Splitting Saw: DLX, PKR

SCAN AMERICAN CORPORATION

MONTELLIER, VERMONT
Loader: Scaniro K7

Frozen Block Conveyor: WK-400
Scaniro Loader: L7

Grinders: C-400-2T-70SSBW, C-250-RSSBW,

C-250-1T-70SSBW, C-250-RSSBW,
C-160-1T-72SSBW, C-160-Car-SSBW, Universal

C-400, C-250
"Wolfking" Single Shaft Mixer:

"SSM-...;" Universal C-250
"Wolfking" Twin Shaft Mixer:

TSM-...;
Weight Classifier: S15-...-A,
S15-...-A, S15-...-0, S15-...-0

Mixer: ...-1-AM, ...-1-AM
Mixer/Grinder: 1000/160,
1000/250, 1500/250, 2000/250,

3000/250
Lift: L10
Constant Flow Device CFD.

Automatic Bone Chip Eliminator:
A/BES

Rota-Freezer: H-1200
Filler and Capper:
ROT-O-MIN 3000

Shuttle Conveyor: "Square-
doubler"

SCHALLER AND WEBER, INC.

LONG ISLAND CITY, NEW YORK
Ham Mold: A-10

SCHLEGEL'S FRISCH-DE-POI

WEST GERMANY
Fresh Meat Container: "Frisch-
-De-Pot" 001/83

SCHLUETER/DONTECH

JANESVILLE, WISCONSIN
S/S Rotary Drum Strainer:
RDS 12-12

SCANDURA, INC.

CHARLOTTE, NORTH CAROLINA
Belts (Food Contact)

Thin Line PVC...White, Tan,
Emerald Green...Smooth,
Cleated, Flanged, V-Guide...

COS, CBS
Thin Line Urethane, White, Tan,
Amber, Emerald Green...Smooth,
Cleated, Flanged, V-Guide...

COS, CBS
Crescent Top Incline...White,
Tan, Emerald Green...COS,CBS

Belts (Food Contact): Little
Giant-White, Black, Tan, Green,
Burnt Orange

Food Flex-White, Black, Tan,
Green, Burnt Orange

Food Flex II-White, Black, Tan
Green Burnt Orange

US Flex-White, Black, Tan,
Green, Burnt Orange

General Purpose-White, Black,
Tan, Green, Burnt Orange

(Belts with cotton carcasses
must have edges sealed with
approved sealant.)

SCANVAECT

ARHUS N., DENMARK
Digital Platform Scales:
1020-..

Lazy Susan: GB
Stationary Viscera Inspection
Table: WA

Dump Truck: FB
S/S Truck: VB
Meat Tumbler: TU

Ham Boning Conveyor: HBC-..

Manufacturer or Distributor and Type and/or Model

S. S. Dumper: DU-. DUT-.	<u>SEALRIGHT COMPANY, INC.</u> KANSAS CITY, MISSOURI Sealers: Vari-Pak-20, VP-5, VP-30	NIJHUIS Singeing Machine: NSF "Spitfire". NIJHUIS Sca lding Tank: NST-... Sca lding and Dehairing Machine: NHDGE-..., NHDGG-..., NSLSE-..., NSLSG-... Dehairing Machine: "TARAZAN"-.. Pork Grader: PG-100
CONRAD SCHOLZ AG FEDERAL REPUBLIC OF GERMANY Belts (Food Contact): White Flexoglide Balscholt E200/2	Forming Machine Convocan: CVA <u>K. C. SEELBACH CO., INC.</u> RHINEBECK, NEW YORK Smokehouse: "Smokemix" Continuous Sausage Process: C227	SENSOR PRODUCTS, INC. SOUTH BEND, INDIANA S/S Scale: A-200, M-100
SCHUMPP SALES, INC. GREELEY, COLORADO Plastic Bag Holder: 101	G. A. SEEWER RONDO SALES HACKENSACK, NEW JERSEY Dough Sheeter "Rondo" 5/4-604 A, 5/4-603-B, SMK64, SMK63 Dough Sheeter "Quarto" 10-C-800-L-001	SENZA-GEL CORP. NEWARK, NEW JERSEY Ham Processing Machine: L, D
SCHUTTE PULVERIZER COMPANY, INC. BUFFALO, NEW YORK Pulverizer: 20	Dough Sheet Former TBF <u>SEFFELAR & LOOYEN, INC.</u> HOLLAND, MICHIGAN "KS" Stuffer: P6- "Sel-o-Protecon" Pickle Injector: SPI-..., SPI-...-S "Sel-o-Protecon" Bone Press: SBP-... "Sel-o" Hind Foot Brushing Machine: SHB-20 "Sel-o" Front Foot Brushing Machine: SFP-10 "Sel-o-Protecon" Meat Tumbler: SMU-...	SFB PLASTICS BRIGHTWATERS, NEW YORK Plastic Freezer Spacer: SFB-516
SCIENTIFIC-ATLANTA, INC. ATLANTA, GEORGIA Packaging Machine: Versapac, VA-CO, RV-100	"Sel-o" Vacuum Ham Press: SUP-20N "Sel-o" Protecon Tenderizer PMT 40 "Sel-o" Automatic Chopper Mixer Emulsifier FD-9 Pickle Injector: SPI-440 Niijhus Automatic Sca lding Tank: "Turn-O-Matic" Ntom-... Dehairing and Farming Machines: "Goliath" NDF-...-D, N-...-D Moving Top Table w/Washer: NMTT-... Multi Purpose Polishing Machine: "NIJHUIS" NPM-... Ice Bins: BH750., BH350., B650., BH500., BH1000..	S AND F SHEET METAL & WELDING WORKS, INC. NEW YORK, NEW YORK Tables: CBT, TMT, UWT, CST, SST Truck: SLTK, SHT Tanks: PKT, CBT, CKT Meat Tumbler: D-73 Conveyors: WB-1002, PB-20-... Incline Conveyor: PB-24-... Boning Conveyor: SB-85-... Cutting Conveyor: PB-33-... Viscera Inspection Conveyor: VC-90-535 Ham Mold Vacuuming Machine: CAUX5 Cooker: ACL-... Browner: ABL-... Cooling Chamber: I.K.L. <u>SHAMROCK INDUSTRIES, INC.</u> MINNEAPOLIS, MINNESOTA Lard Filling Machine: C-3L <u>SHANKLAND's, SERVICE & SALES, LTD.</u> BROOKFIELD, ILLINOIS Bizerba Slicer; A-301FB with S/S Acceptable Table

<u>SHANKLIN CORP.</u> <u>AYER, MASSACHUSETTS</u>	<u>D. E. SHIPP BELTING COMPANY</u> <u>WACO, TEXAS</u>	E8/2U0/V5NP FDA, E12/2U0/V20FG FDA, E12/2U0/UH FDA, E12/2U0/UJ FDA, E12/2UH/UH FDA Belts, Transition E8/2 U08 FDA
<u>SHARPLES-STOKES</u> <u>DIV. PENNWALT CORPORATION</u> <u>WARMINSTER, PENNSYLVANIA</u>	<u>Belts (Food Contact): White-175-PYC-C.O.S., White-175-PVC-C.B.S., Food-King 1-W, 28-NOS, 58-NOS, 78-NOS,</u> <u>Belts (Food Contact): 98-NOS, Teftex-32, Teftex-22, Kleen-Tex 2, White-Tex-143, A-White-Tex-144, A-Sno-Tex-Jr, A-Sno-Tex, 29-wC, Food-King Jr, Food-King-3W, A-Tuffy-90, Sno-Tex-Jr, Can-Pac, "Sani-Cleat", "PVC Cleat"</u>	<u>Simmons Engineering AND/OR SIMMONS INDUSTRIES</u> <u>DALLAS, GEORGIA</u> <u>Electric Stunner: Power Pak 5 Head Puller: SHP-1 Poultry Stunners: SF-5000, PS-5100, SF-7000, PS-7100 Prescalding Conditioner: PC-7000 Automatic Lung Machine: SL-8000 Automatic Oil Sac Cutter: SOS-9000 (if used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180° F. water or solution of 20 ppm residual chlorine at point of use.</u> <u>Automatic Neck Cutter and Oil Sac Remover: SNGCS-1011 (if used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180° F. water or solution of 20 ppm residual chlorine at point of use.</u>
<u>POLYMERS COMPANY</u> <u>MORA, MINNESOTA</u>	<u>Plastic Pallet: SG-1</u>	<u>THE SHULTZ CO.</u> <u>NEW YORK, NEW YORK</u> <u>S/Tables: BT...L, DT...L, PT...L, MT...L, CT...L, MR-157 (without superstructure)</u>
<u>SHELLER-GLOBE ENGINEERED</u> <u>POLYMERS COMPANY</u> <u>MORA, MINNESOTA</u>	<u>S/S Tank: PF...ST...CF...AS-26</u> <u>S/S Super Centrifuge: AS-26</u>	<u>SHUTTLEWORTH, INC.</u> <u>HUNTINGTON, INDIANA</u> <u>Slip Torque Conveyor: S-20</u>
<u>SHICK-TUBE VEYOR CORP.</u> <u>KANSAS CITY, MISSOURI</u>	<u>Ribbon Type: Hi-Cap Veethane, Hi-Cap Roundthane, Roundthane, Veethane</u>	<u>SIEGLING AMERICA, INC.</u> <u>ENGLEWOOD, NEW JERSEY</u> <u>Belts (Food Contact): E3/1U0/U2 FDA, E8/2U0/V5 FDA, E3/2U0/U2 FDA, E10/MV1/V10 FDA, E2/1 FDA, U0/U2 FDA, White Transition E5/20/V3 FDA, E12/2V5/V10 FDA, E18/3V5/V10 FDA, Transition P3/1 FDA, P5/1 FDA, P6/2 FDA, P7/1 FDA, P10/1 FDA, P10/2 FDA, P14/2 FDA, P27/3 FDA, E15/MV1/V10 FDA</u>
<u>SHINGLE BELTING COMPANY</u> <u>PLYMOUTH MEETING, PENNSYLVANIA</u>	<u>1 Ply Flat Type: Poly-C Belts (Food Contact): P5, P10, S10, F10, F14, F20, F22, F30, S20, S30, L20D, L20C, L20S, W-1, W6, U10, U20, U30, U60, D10, D11, K5, K15, P11, U5, U11, S21</u> <u>Belts (Packaged Product Only): R10, S15, L15D, R18, R20</u> <u>Belts (Food Contact): REVO C. D. N. D. (Packaged Product Only): L10D</u>	<u>Belts (Food Contact): REVO C. D. N. D. (Packaged Product Only): L10D</u> <u>Belts (Food Contact): Polyflex Belts (Food Contact): P-8</u>

Manufacturer or Distributor and Type and/or Model

Belt Conveyor: SBC-...
 Turkey Head Unloader: SHU-1011
 Mixer: ...-1- AM, ...-1- AM
 Fecal Remover/Bird Washer:
 SFRBW-1011 (To be used in
 pinning room only.)
 Inspection Platform: SIP-1700

SIMON-JOHNSON, INC.
KANSAS CITY, MISSOURI
 Poultry Killer: (Kil-Kleen)
 60-AK
 Packing Machine (J-Pack): JPL
 Packaging Machine "Packette 20":
 AS-...
 Pack Machine: J-100 AFP
 Giblet Pumping System: Chicken
 GPS
 Deboning Turkey Shackle: TDS
 Shackle Release: AKO-B
 Bird Selector (Electronic): SS
 Turk-E-Tie Unit: TT
 Giblet Chiller (Modular): PGCR
 "YANAGIYA" Deboner: Y-300
 "YANAGIYA" Strainer: Y-1000
 Chicken Scalder (2-Pass): CDFPF
 Chicken Scalder (3-Pass): PFCS-3
 Chicken Scalder (4-Pass): PFCS
 Turkey Scalder (2-Pass): TDFPF
 Turkey Scalder (3-Pass): TDCCS-3
 Turkey Scalder (4-Pass): TDCCS
 Turkey Giblet System: TGP-
 Modified
 Cut-Up Bin: DBC-A
 Poultry Chiller: PC-48, PC-60
 Poultry Chiller Rotary
 Discharge Elevator: RDE
 Conveyor Belt Splice: BC
 Scrubber Type Picker: PS
 Cut-Up Shackle: LI-CUSS
 Turkey Evisc. Shackle: CT-ESS,
 TESS
 Evisc. Shackle (straight shank):
 2 EV-SS
 Rigid Eviscerating Shackle: REV
 Turkey Dressing Shackle: TD-SS
 Shackle: BDNR-312-SS,
 CDNR-312-SS

Featherator Picker: TF-CL-4,
 TF-CL-4, TF-CL-8, TF-CL-8,
 Preflight Picker: PNP-Cl,
 PNP-T
 Hooley Giblet Wrapper: JHGW
 Lung Extractor: ALEP
 Head Cutter (Single & Double):
 AHC
 Automatic Head Cutter: AHC 11...
 Packaged Giblet Elevator: GE
 Automatic Eviscerator (Manual
 positioning of viscera neces-
 sary for inspection.
 Surfaces of machine contact-
 ing carcasses must be sani-
 tized between each use with
 180° F. water or solution of
 20 ppm residual
 chlorine at point of use.)
 AE-11,
 AE-11
 In-Line Giblet Chilling System:
 ILGPS
 Piston Giblet Pump: CPGP
 Hydro Spray Scalder: HSS
 Automatic On Line Stunner: AOLS
 Negative Air Offal System: NAOS
 Combination Giblet Chiller:
 PNC-..., PNCR-...
 Giblet Water Separators: GWS
 Product Conveyors: SBC
 Straddle and Wing Picker: CP
 Automatic Venting Machine:
 AVU-...
 (Surfaces of machine contact-
 ing carcasses must be sani-
 tized between each use with
 180° F. water or solution of
 20 ppm residual chlorine at
 point of use.) AVU-...
 Demand Hand Wash Valve (Hand
 Activated): GJHW
 Open Hand Wash Valve: GUOH
 Water Rail Installation: WRI
 Water Drain Hopper Assembly:
 WDH
 Pickup Funnel: PF
 Slide Valve Assembly: SV
 Hydra Sieve Assembly: HS
 Giblet Water Separator: SGWS

Automatic Bird Unloader: RAKO
 Automatic Poultry Sizing
 System: "Chickway" CESS
 Outside Bird Washer: OBWD
 Combining Bird Washer: CAWD
 "Low Vac" Cavity Vacuum Unit:
 VCU
 Inside/Outside Final Bird
 Washer: IOBW
 Belt Picker: BF-...
 Automatic Opening Cut Machine:
 OC (Surfaces of machine
 contacting carcasses must be
 sanitized between each use
 with 180° F. water or
 solution of 20 ppm residual
 chlorine at point of use.)
 Poultry Scalder (Low Profile)
 LPS-...
 Bird Unloader: 90° AKO
 Positive Control Poultry
 Chiller PCC
 Giblet Wrapping Machine: HSGW
 Parts Sizing Shackle: PSS
 Poultry Picker: D.D.P.
 Thigh and Drum Deboner:
 D&H CD
 Poultry Sizing System: SJSS
 Consisting of: Sizing Scale: 5
 Shackle: S S
 Drop Station: SHDS
 Automatic Venting Machine:
 AVU-...
 Breast Splitter: LSBS 52-1
 Automatic Killing Machine
 (Poultry): ASK 111
 Multi-Cut Automatic Cut-Up
 Machine: MC-60
 Viscera Pak Remover: VPR
 Inspection Work Platform:
 SJWP
 Inside/Outside Final Bird
 Washer: IOBW-16

SIMPLEX FILLER COMPANY
HAYWARD, CALIFORNIA
 Filling Machine: 400, 440
 Piston Filling Machine: AS-1,
 F-1

- Twin Piston Fillers:** T-1,
Dual-F, DT-1
- SINGER PRODUCTS CORP.**
SMITHVILLE, OHIO
"Spiral conveyor" Conveyor
(S/S Frame): SC-I
"Spiral conveyor" Conveyor
(Galvanized Frame): SC-2
Conveyor: SSB-...,
SSC-..., SSB-1
S/S Roller Conveyor: SSC-5
Powered Roller Conveyor: SSC-6
- SMALLEY MFG. COMPANY, INC.**
CONCORD, TENNESSEE
Gyro Bucket Lift: 16
Flex-It Conveyor: 1/4-4
Slicing Machine: SS
Conveyor: SD
Incline Screw Conveyor: S4-...
Seasoning Applicator: A
5MC Tumbler: ST-...0...
Pneumatic Salter: SPS-...
Noodle Picking Machine:
SMC-24-5
- Hydraulic Dump Station:
SMC-2400
- Pneumatic Diverter: SPD
Airlock: SAL
- Cyclone Receiver: SCR
Incline Cleated Conveyor:
LLF-...-...
Vibratory Feed Hopper: LLFH-...
Vibrating Conveyor: HV-...
Gyro-Lift Bucket Conveyor:
P-...SS-..., Gyro Lift Bucket
Conveyor: SP-...-SST-...
SL-...-SST-..., LP-...-SST-...
IL-...-SST-..., IP-...-SST-...
IL-...-SST-...
- Opie Meat Press:** 200F
Belt Conveyor: 302F
Conveyorized Boning Table:
1701F
- Bottle Dump Bucket: 426
Screw Conveyor: 365, 366
Stuffer: 107-CB, 110-L-1,
110-L-2
- S/S Tank: 430-X
Lazy Susan: 1710, 1711
Table: 235
S/S Tripe Umbrella: 606-X
S/S Tripe Washer: 630
Injecto Feed Table
Truck: 435
- Fat Wash Tank: 698X
S/S Tank: 110I
Conveyor: 352, 362
Koshering Table: 196
Hog Visceria Inspection Table:
304-F (sanitized with 180° F.
water.)
- S/S Stationary Boning Table:
202, 204
- Meat Loaf Leveler: 175F, 176-F
- SMI INC.**
NEW BEFORD, MASSACHUSETTS
Skinning Machine: 500P
- SMITH EQUIPMENT COMPANY**
CLIFTON, NEW JERSEY
Conveyor: FQP-3643, HQP-3620,
FT-1221, IFT-187, PCI-3676,
FT-1849, MB-..., FC-...,
FT-..., TI-..., FM-...,
FI-...BT-...
"HAMMERLE" Vacuum Packaging
Machine: VT-...
Packaging Machine "Supervac":
GK-...
"Jet Injector" Pickle Injection
Machine: PSM-...
Continuous Vacuum Stuffers:
RS-3000/Baby, RS-3000/Junior,
RS-3000/Portion Mat, RS-2000/
Baby, RS-2000/Junior,
RS-2000/Portionmat
102, 2110
- Dicer:** MR-...
Pickle Injectors: P-...-...,
SP-...
Hot Water Shrink Tank:
SA-...
Front End Discharge Mixer:
RS-...
Vacuum Packaging Machine:
"Dynavac" TA-...
S/S Vacuum Tumbler: TR-...
Laska Cutters (w/S.S. Frozen
Meat Cutter-GFS620): 750
Laska Cutters (w/S.S. Frozen
Meat Cutter-GFS 620): K45,
K60, K100, K130, K200,
K330, K500
- A. O. SMITH HARVESTORE**
ARLINGTON HEIGHTS, ILLINOIS
Ice Storage Bin
- JOHN E. SMITH'S SONS COMPANY**
BUFFALO, NEW YORK
Transfer Pump: BDL-10!
"Buffalo" Hydra-Loader:
E-LHM-100
- Hydra-Cutter: 3S, 5S, 8S
Grinder: 63BG, 66BG, 66BX, 78BG,
556, 44I
Grinder Tray: 78BX
Stuffer: 100C, 200C, 300C, 400C,
500C, ...NS
"Buffalo" Vacuum Blender: 1500,
2000, 3000, 4000, 5000, 8000,
10,000
"Buffalo" Blender: 1500, 2000,
3000, 4000, 5000, 8000,
10,000
Continuous Filler: MK-II-A-...
MK-II-E-...
Stuffer w/Plastic Piston:
Silent Cutter (Converter): 58XS,
86XS
Silent Cutter (Hydracutter):
Mark-3 SS, Mark-5 SS,
Mark-8 SS
- SMECO INDUSTRIES INC.**
CHICAGO, ILLINOIS
Meat-Wash Table
Continuous Chiller System: 1500
Meat Press: 100-F, 110-F, 120-F,
102, 2110

Manufacturer or Distributor and Type and/or Model

Casing Applier: 1000-SM,
1000-CM
Mixer: MRD-35, MRD-50, MRD-60
(This is with the understanding that suitable facilities will be provided to permit daily cleaning and inspection of the paddle shaft ends and the seals at both the drive and idler ends of the mixers.)
Vacuum Mixer: MR-... .

SMOKAROMA
BOLEY, OKLAHOMA
Pressure Cooker (stainless steel liner): CU-300-LM,
A..5

SOLARONICS, INC.
ROCHESTER, MICHIGAN
Infra-Red Oven: P... -.....

SOLBERN CORPORATION
FAIRFIELD, NEW JERSEY
Tumble Filler: PTF-D, PTF-Q,
PTF-DP
Transfer Tumbler Filler: TPTF
Product Spreader: PS-747
Liquid Filler: 3, LF-110, LFF-72
High Speed Briner: HSVB

SOMERSET MACHINE AND TOOL CO., INC.
SOMERVILLE, MASSACHUSETTS
Dough Rolling Machine: UR

VINCENT S. SONDEJ
CHICAGO, ILLINOIS
Multi-level Boning Conveyor:
Series 17
Conveyors: Series 17A

SONOCO PRODUCTS COMPANY
HARRISVILLE, SC
Nitrogen Gas Flush System:
CCAN-10-.. .

Belt (Food Contact): Food-King PT
Belts (Food Contact): Mono-Flex LWP 210, Mono-Flex WP 210
Belt (For Direct Contact):
Mono Flex WP 220M

Temp, Bi-Flex WP210

SPARKLER MANUFACTURING CO.
CONROE, TEXAS
S/S Horizontal Plate Filters:
14D, 18D, 33D, 14S, 18S, 33S,
12VR, 17VR, 32VR

A. J. SPARKS & COMPANY
GRAND RAPIDS, MICHIGAN
Belt (Package Product Only):
Grip-Tex, Sno-Flake 143,
Sani-Tex, Kleen-Tex-3,
NY-TOP, Tuffy Special 75,
Grip-Tex-Special
Belt (Food Contact): White-175-
PVC-C.O.S., White-175-PVC-
C.B.S., Food-King 1-W,
28-NOS, 58-NOS, 78-NOS,
98-NOS, Tuffy-60-COS-Green
Teftex-32, Teftex-22, Kleen-
Tex 2, White-Tex-142, White-
Tex-143, White-Tex-144, Sno-
Tex-Jr., Sno-Tex, 29-WC,
Food-King Jr., Food-King-3W,
Tuffy-90, 100-COS, Grey Tex,
Food King 1-W Poly Tan, 2 and
3 Ply Rib Cleat 69, Tuffy
80-COS Special White, Tuffy
60-COS Special White, Sno-Tex
Super Cleat, Poly-King 2
White, White PVC Chevron Top,
Tuffy 50-CBS Special White,
Tev-Tex 22, Tev-Tex 32,
Tev-Tex 144, Food King 3W
with Molded Cleat,
Can Pac.

Belt (Food Contact): 38-NOS
Sparks Foodthane Belting
Belt (Food Contact): Multi-

SPRAY-DYNAMICS
COSTA MESA, CALIFORNIA
Butter Metering Pump: SD-100
Uni-Spense Dry Ingredient
Distributor: 19-....

SPLES TRADING COMPANY, INC.
BLOOMFIELD, NEW JERSEY
Ham Netting Machine (Modified):
1017

SPENCER BOILER & ENGINEERING CO.
SOUTH GATE, CALIFORNIA
Heat Exchanger: SB-13

THE SPENCE CORPORATION
MILWAUKEE, WISCONSIN
S.S. Holding Tank: HPT-40 . . .

SPLES TRADING COMPANY, INC.
BLOOMFIELD, NEW JERSEY
Ham Netting Machine (Modified):
1017

SPRAY-DYNAMICS
COSTA MESA, CALIFORNIA
Butter Metering Pump: SD-100
Uni-Spense Dry Ingredient
Distributor: 19-....

SPRAY-DYNAMICS
COSTA MESA, CALIFORNIA
Butter Metering Pump: SD-100
Uni-Spense Dry Ingredient
Distributor: 19-....

Manufacturer or Distributor and Type and/or Model

<u>SPRINTER SYSTEMS, INC.</u> <u>EAST WINDSOR, CONNECTICUT</u>	Cutting Board: Hygenia 50', 75', 52D', 80D Poly Tubs: 35', 50', 1720', 1740', 1760' Poly Boxes: 1720', 1740', 1760' Meat Truck: Super Poly: 10, 37, 40, 72, 96 Sani-Tray: OBB 1026 Offal Racks (Galvanized): 1070, 1120 Plastic Tanks and Trucks: PT Casing Applier: AZ-50 Silent Cutter "Tailieres Vall CRI": 11, CRI-11 S/S Piston Stuffer EH1-...; Continuous Vacuum Stuffer: EHCI-....	<u>STAR PACKAGING CORP.</u> <u>COLLEGE PARK, GEORGIA</u> "Starflex" Stretch Bagging Machine: 500-PL Saw: SP-901 Loader: SP-902 Stand: SP-903 Packaging Machine: 500APL "Starflex" Tray Sealer: STS-512
<u>SQUARE FOOD ENGINEERING, INC.</u> <u>NORTH CHILLI, NEW YORK</u>	Belt Grill: ...	<u>STAR SYSTEMS FILTRATION</u> <u>DIVISION</u> <u>TIMMONSVILLE, SOUTH CAROLINA</u> Filter Press Round w/o Pump: 4-12. to 80-24. Square w/o Pump: 4-12-7/8. to 80-24., 4-12-7/8./4P to 80-24./4P Round w/ Sanitary Pump: 4-12/SP to 80-24./SP Square w/ Sanitary Pump: 4-12-7/8./4P/SP 80-24./4P/SP
<u>SQUARE CO AB</u> <u>MALMO, SWEDEN</u>	Meat Former: Gigant-A, Gigant-B, Medimat-A, Medimat-B, Minimat	<u>STARFLEX CORPORATION</u> <u>JONESBORO, GEORGIA</u> Baging Machine: MB-2000
<u>A. E. STALEY MFG. COMPANY</u> <u>DECATUR, ILLINOIS</u>	Automatic Cooking System: Steam Jet	<u>STAUFFER CHEMICAL CO.</u> <u>FOOD INGREDIENTS DIV.</u> <u>PITTSBURGH, PENNSYLVANIA</u> "Calgon" Automatic Ham Pumping Scale: 463600
<u>STAMP CORPORATION</u> <u>MADISON, WISCONSIN</u>	"Little Badger" Cheese Cutter: 200 Cheese Cutter 400 Sanitary Pumps: FP-....	<u>STEARNS MAGNETICS INC.</u> <u>DIV. OF MAGNETICS INTERNATIONAL,</u> <u>INC., CUDAHY, WISCONSIN</u> Metal Detector-Conveyor- Reject System: MPC-100-....
<u>STANCASE EQUIPMENT COMPANY</u> <u>DIVISION/THE STANDARD CASTING</u> <u>COMPANY, INC.</u> <u>NEW JERSEY, NJ</u>	Sausage Stuffer: VOGT-Hydromat Plastic Tote Box: B-1210 Plastic Maxi-Tainer Box: BB-1135 S/S Tub: 97', 61', 63', 9', 50', 110', 112', 114', 118', 120', 125' S/S Drums: 30', 55', 60', 100' S/S Storing & Roasting Pans: S-107A5, S-107A6, S-107A7, S-107A8, S-107A9 S/S Top Packing & Utility Table: 254 S/S Shelf Truck: 6220, 6130 S/S Ingredient Bins: PB-75, PB-150, PB-250	<u>STARFLEX CORPORATION</u> <u>JONESBORO, GEORGIA</u> Baging Machine: MB-2000
<u>STRANGE COMPANY</u> <u>CHICAGO, ILLINOIS</u>	Spray-A-Frank System: 100 Scalder: 143	<u>STAUFFER EQUIPMENT</u> <u>GAINESVILLE, GEORGIA</u> Positive Sanitary Pump: RS-20-1, RS-65-1, RS-150-1 S. S. Deep Fat Fryer: EM-14-SS, EM-14-DLSS
<u>STARGELL EQUIPMENT</u> <u>COMPANY, INC.</u> <u>DELAWARE, WISCONSIN</u>	STA-RITE INDUSTRIES DELAWARE, WISCONSIN Scalder: 143	<u>STAR MANUFACTURING CO.</u> <u>ST. LOUIS, MISSOURI</u> "Star" Griddles: 254, 256, 258A Deep Fat Fryer: M-14, M-18
<u>STEIN ASSOCIATES, INC.</u> <u>SANDUSKY, OHIO</u>	Batter & Breading Machine: S-2, L-4, L-5, L-6, MB-2B, MB-2F, E-.., EA-.., EA-.. "Minin" Batter & Breading Machine: MB-1 Breading Machine: S-1, L-3,	

Manufacturer or Distributor and Type and/or Model

MC-3, MC-3A, BR-24, MC-3J Breading Machine (w/Plastic Drum): DB-2	Series II-E-... Drum Breader: DB-4 E, DB-4 H
Breading Machine (w/S/S Drum): DB-1	Breading Machine: XL-...F-H, XL-...F-E, XL-...J-H, XL-...J-E, XL-...FF-H, XL-...FF-E
Breading Column: CC-1	Charmarker/Searing: GM/S-...
Viscosity Control Machine: VC-1	Prebuster: PD-... FB-..., FD-..., FE-..., FA-10, FC-..., FE-..., FB-..., FD-..., FF-..., Deep Fat Fryer: FA-3 Pilot.
Fryer: FA-10, FC-..., FE-..., FB-..., FD-..., FF-..., Deep Fat Fryer: FA-3 Pilot.	Shuttle Vane Pump: SV-1 Cooking Oil Supply Tank: SRT-... Top Submerger Batter: TS-... Drum Breader: DB-3, Deep Fat Fryer: HPF-..., HPF-..., HPF-..., HPF-...,
Feed & Pak Conveyor: F, FR, P, PR, FF L-4, L-5	Feed & Pak Conveyor: s-2, MC-3, Continuous Poultry Cooker: CPC Continuous Cooker: HZ Open Flame Broiler: OF8-I Batter Machine: 2400, B-... Conveyor "Roll-a-Turn": RC-...-S Batter Mixer: B-25, ABM-..., TM-... Automatic Batter Control: ABC-I Dip and Chill Conveyor: DC-...-... "Force Flo" Filter: SF-6 Dipping Machine: DM-2 "Speed Steak" Tenderizer: B Gas Fired Ovens: OFO-... "Force-Flo" Oil Filter: SF-7 "Flip Prebuster": FPD-... Breader-Feeder: BF-800 Automatic Batter Control: ABC-1
Oil Holding Tank Assembly: OHT-77-...-	Pork Skin Fryer: PS-76-...-... Drum Seasoner: DD-...-... Infeed Conveyor: IFC-...-... Pork Skin Pellet Feed Hopper: PSH-76-...- Ambient Cooling Conveyor: AM6-24
Applicators: SS-77-S, SS-77-F Hot Oil Heat Exchanger: HX-...-IH	Batter Applicator: T-1-... Oil Filter: SF-... Counter Flow Oven: CFO-...-...E, CFO-...-G Fryer: Series II-G-...-...
Unloader: RS-6 Chiller: RS-6, P-5 Line Divider: 1 & 1 Type, 1 & 2 Type	CINCINNATI RUBBER DIV. CINCINNATI, OHIO Belt (Food Contact): "Cinfine" White Cleated 102
STIMPSON COMPUTING SCALE CO. LOUISVILLE, KENTUCKY	Computing Scale: 81-AS, 81-DS STONE CONVEYOR INC. HONEOYE, NEW YORK Conveyor: 27D
JOHN E. STONEMAN, INC. POSEN, ILLINOIS	Card Dispenser: "Danepak" Ham Cutter Conveyor: MC
STONE PACKAGING SYSTEMS WAUKESHA, ILLINOIS	"Rap-A-Mat" Packaging Machines: S-1 HCR, S-2 HCR
STORK CAMCO GAINESVILLE, GEORGIA (FORMERLY GAINESVILLE MACHINE CO.)	Pickling Shackle (Auto): 25, 100 Eviscerating Shackle (Auto): 30, 200 Picking Shackle (Combination): Rigid-35 Turkey Picking Shackle: 300 Eviscerating Shackle: 1005 Sizing Shackle: SS-5 Smoke Rack Rotating Paddle Chiller Poultry Sizer: WM-1 Poultry Scalder: 2-Way, SGS-1, SGS-2 Gizzard Splitter: 3500, 3500T, 3600T, 3000, 3500-SS 3600SS, 4200SS Automatic Gizzard Splitting, Peeling, and Washing Machine: 3500-C-1 Giblet Pump: GP-2A, GP-3A, GP-3B Heart & Liver Trim Chiller w/Paddle Wheel
STEPHAN MACHINERY CORP. COLUMBUS, OHIO	"Combicut" Cutter: TC-...-... TC-1-...-TK-... Emulsifier (Microcut): MCH-D-30, MCH-D-60, MCH-D-100, MCV-12-B. Vertical Cutter/Mixer: VCM 25 Vertical Cutter/Mixer: VCM 25 US, VCM 40 US, VCM-12-US, VCM-40E-US, VCM-80E-US, VCM-130E-US Vertical Cutter/Mixer: VCM-55E-US Vacuum Mixer: VM-...-... Microcut Emulsifier: MC-12, MC-15
STEWART GLAPAT CORP. ZANESVILLE, OHIO	Spiral Conveyor: GL-APAT Vat Dumper: 1951
STEWART SYSTEMS PLANO, TEXAS	Wire Red Belting: Wendway S/S U-Bar Wire Rod Belting: Wendway S/S Slat Link Belting (Packaged Product Only): Wendway S/S S.S. Wirebelt Conveyor: A-...-115 S/S Spiral Conveyor: Helimatic

Gib Pack: 48-9, 48-11, 48-13	Neck Breaking Machine: NB-1,	Offal Vacuumming System: VT
Automatic Cut-Up Machines: TF-249X3F1, TF-249X3F2, TF-249X3R1, TF-249X3R2, TF-249X3, ACM-2000	N-103, N-101, N-102, (if used prior to inspection station, surfaces of machine contacting carcasses must be sanitized between each use with 180° F. water or 20 ppm residual chlorine at point of use.)	Picker L-2-B Hock Cutter: LC-1, LC-2, LC-3 Scalder: SM and DM Stunner: B-5, CS-1 Killer: B-6, B-6-A Picker: FP-1, D-16-GT "Draw-Vin" Eviscerator (For frying chickens only. Manual positioning of viscera for inspection necessary): P-40 (Surfaces of machine contact- ing carcasses must be sani- tized between each use with 180° F. water or 20 ppm residual chlorine at point of use.)
Oil Sac Cutter: OSC-X1, OSC-2 (if used prior to inspection station, surfaces of machine contacting carcasses must be sanitized between each use with 180° F. water or 20 ppm residual chlorine at point of use.)	Opening Cut Machine: OC-100, OC-100A (Surfaces of machine contacting carcasses must be sanitized between each use with 180° F. water or 20 ppm residual chlorine at point of use.)	Poultry Eviscerating Shackle: ES
Electric Stunner & Killer: AK-10	Eviscerating Shackle: 1000-R-1 Automatic Drawing Machine (Manual Positioning of Viscera for Inspection Necessary): ADM-1, ADM-1-A (Surfaces of machine contact- ing carcasses must be sani- tized between each use with 180° F. water or 20 ppm residual chlorine at point of use.)	Poultry Dressing Shackle: DS Tendon Puller: TP-1 Foot Unloader: FU-1575-B Head and Trachea Puller: HT-1 Automatic Bird Unloader: L, S Automatic Eviscerating Machine (Manual positioning of viscera for inspection necessary): P-24-II (Surfaces of machine contacting carcasses must be sanitized between each use with 180° F. water or 20 ppm residual chlorine at point of use.)
Automatic Hock Cutter: H-111, H-111, HC-111, A, B	Hand Operated Hand Wash Valve: E-4	Infeed Conveyor: AFB, AFF Final Water Changer: FWC-B Automatic Sizer: S-100A, SS-100A
Disc Type Picking Machine: D-1000	Automatic Killing Machine: AK-11	S.S. Bird Tumbler: BT-2 Shackle Unloader: SU-90, SU-180 Inside/Outside Chicken Washer CW-1
Paddle Type Giblet Chiller: BP	"Stork-Gamco" Picking Machine: D-16	Outside Chicken Washer OW-1 Auger Counter Flow Poultry Chiller C-111
Belト Conveyor: BC-SS	Automatic Neck Skin Cutter: NSC-2-A	Gizzard Harvest System: M-40 (Personnel must be provided to trim portions of digestive tract not removed by the machine.)
Auger Chiller: SA-8	Giblet Elevator: GE-5	Infeed Supply Belt: MB Gizzard Harvester: M-40, M-80 Gizzard Elevator: GLZ-4
Head Remover: HR-100, HR-100C, HP-100B, HC-100C	Gizzard Trimmer: M-40	Gizzard Inspection & Trim Table: M-11
Head Scalder: HS-5	Hock Picker: H-1, D-1130	Gizzard Tumbler Washer: GTW
Automatic Lung Remover: ALR-1, ALR-2, ALR-2-A	Hydraulic Vat Dumper: H.V.D.	Gizzard Defatter: DF
Rigid Eviscerating Shackle: 1006-1006-B	Semi-rigid Shackle Unloader: SU-1000	
Neck Skin Cutter: NSC 1, 2, 3R, 3L	Straddle Picker: SP-3	
Refrigerated Poultry Chiller: RS-6-NH3, P-6-NH3, SA-NH3, P-5	S/S Drain Conveyor: DF-1	
Picker: HC-111, D-1200, 1120, CR-100, CR-100A, CR-100S, F-105, F-201, F-101		
Hock Picker: H-1, D-1130		
Hydraulic Vat Dumper: H.V.D.		
Semi-rigid Shackle Unloader:		
SU-1000		

must be sanitized between each use with 180° F. water or a solution of 20 ppm residual chlorine at point of use.

Automatic Circular Drawing Machine: CDM-1. (Surfaces of machine contacting carcasses must be sanitized between each use with 180° F. water or a solution of 20 ppm residual chlorine at point of use. Manual positioning of viscera necessary for inspection.)

Bagger: PRS-HD

Poultry Chiller: P-6
Poultry Cut-Up Machine:

C-5000-A

Poultry Stunner: CS-2. Stunner is not to operate without the perforated grill permanently installed in such a manner that the water level is 1/4 inch above the grill surface.

Breast Deboning Machine: BD-1
Automatic Circular Drawing Machine: CDM-11 (Surfaces of machine contacting carcasses must be sanitized between each use with 180° F. water or a solution of 20 ppm residual chlorine at point of use. Manual positioning of viscera necessary for inspection.)

Bird Counter: BC-1
Final House Inspection Machine:

FIM-12

Inside Outside Final Bird Washer: RP-12
Gizzard Machine: M-60
Poultry Scalders Hood: ESH
Gizzard Inspection Table: M-1-A
Automatic Circular Drawing Machine:

CDM-20

(Surfaces of machine contacting carcasses must be sanitized between each use with 180° F.

water or a solution of 20 ppm residual chlorine at point of use. Manual positioning of viscera necessary for inspection.)

Automatic Vent and Opening Machine:

V-20

(Surfaces of machine contacting carcasses must be sanitized between each use with 180° F. water or a solution of 20 ppm residual chlorine at point of use.)

Turkey Gizzard Harvester:

M-20T

Giblet Chillers: 1-BP, 2-BP, 3-BP

Circular Halving Machine:

CHM-20

Breast Filleting Machine:

BF-1200

Poultry Cut-up Machine:

FBH-1500

Poultry Cut-Up Machine:

FH-2000

Inside/Outside Final Bird Washer: MBW-16

S/S Sizing Shackle: GS

Cone Deboning Line: CDL-100

Automatic Poultry Sizing System: "Chickway" 2.2

Pneumatic Adjustable Inspection Stand: PAS-1

Air Agitated Poultry Scalders: SGS 2/A

Detwatering Conveyor: DW-4
Oil Sac Cutter/Neck Breaker:

OSC/NB-20 (If used prior to USDA inspection station,

surfaces of machine contacting carcasses must be sanitized between each use with 180° F water or solution of 20 ppm residual chlorine at point of use).

Cropper: NIC-20

STORK PROTECON, INC.

GAINESVILLE, GEORGIA

Automatic Ham and Picnic

Deboner: PAP200-...

Deboner: PAD400-..., PAD800.

Co-Extrusion Sausage Manufacturing System consisting of: Piston Stuffer Model "Handtmann" F30T, Co-extrusion Module, Brine Unit, Brine Circulation Tank, Cool Tank, Crimper Unit, S/S Platform, Drying/Smoking Unit, Belt Washers and Dryer, Air Conditioning Unit for drying tower, air lock and steam cooker.

R. HOWARD STRASBAUGH, INC.

LONG BEACH, CALIFORNIA

Cheese Cutter: 5AR-78H

STRATO-RAY CO.

MINNEAPOLIS, MINNESOTA

Shielded U.V. Fixture (For use w/accepted WL782L-30 Lamp): SP-94-3L

Shielded U.V. Tunnel I (For use w/accepted WL782L-10, WL782L-20, and WL782L-30 Lamps): SP-91
Ultraviolet Lamp: SRCL-30
Note: The above lamps must be used in accordance with Part 7, Para. 7.16(b) of the Meat and Poultry Inspection Manual I.

STRICKLER-DEMOSS MFG. CO.

DES MOINES, IOWA

Chitterling Cleaning Machine:
44
Stomach Cleaning Machine: 88

STRICKLIN COMPANY

DALLAS, TEXAS

Mixer: 448 (S/S)
Chili & Rice Cooker: 147
Screw Conveyor: 327, 468

Tamale Machine: 405 Mixer-Cooker: 553 Blender: 281, 283, 539	Ham Pump Table: SSHPT Head Flush Cabinet: SSHFC Pluck and Gullet Trim Table: SSSPGTT, SSDPGTT Revolving Head Flush Cabinet: SSRHFS	Note: Lamps must be used in accordance with Part 7, para. 7.16(b) of the Meat and Poultry Inspection Manual.
<u>STRONG-SCOTT MFG. COMPANY</u> <u>MINNEAPOLIS, MINNESOTA</u> Ribbon Blender: B-IMX5 Turbulizer: TCS-... Infeed Conveyor: AFF	Tripe Washer: SSUTW Patty Packing Table: SSPT Stuffing Table: SSST Head Inspection Stand: SSHIS S/S Screw Conveyor: SSSC-... Meat Pump: SSMP Tamale Machine: STM	<u>SYMCO ENTERPRISE, INC.</u> <u>INDEPENDENCE, OHIO</u> Screw Conveyor: 421-UA
<u>SUMMIT PRODUCTS COMPANY</u> <u>BRIGHTON, MICHIGAN</u> Ham Slicer: VSD--6RU	<u>SYNTRON, DIVISION OF FMC</u> <u>CORPORATION</u> <u>HOMER CITY, PENNSYLVANIA</u> Vibratory Feeder: F-TOC	
<u>SUN HILL CORPORATION</u> <u>MANCHESTER, CONNECTICUT</u> Portable LN2 Flash Freezer: Multi-Temp Freeze-1 (Acceptable ventilation must be provided.)	<u>SUPERIOR PACKAGING EQUIPMENT</u> <u>COMPANY, CARMEL, NEW JERSEY</u> Automatic Cartoner: 3OMP	<u>SYSTEM PAK, INC.</u> <u>PENNDLE, PENNSYLVANIA</u> Wrapping Machine: Jaguar, TARGA-...; TARGA-40, TARGA-50, TARGA-60, Targa-...; A Vertical Form, Fill, and Seal Machine: "Vega" P, S, SP, and HS
<u>SUNBANK FOOD EQUIPMENT, INC.</u> <u>POMONA, CALIFORNIA</u> Jet Cook Oven: 24-5-5-5	<u>SUPERIOR STAINLESS, INC.</u> <u>DELEVAN, WISCONSIN</u> S/S Air Operated Shut-off Valve: K67-...; K69-... S/S Air Operated Divert Valve: K67-..., K67-9-..., K69-7-..., K69-9- S/S Butterfly Valve: K51 S/S Low Flow Air Valve: K80 DLFA Superflow Centrifugal Pump: SCS-...	<u>T&F DIVISION OF CHR INDUSTRIES,</u> <u>INC.</u> ROLLINGMEADOWS, ILLINOIS Belts (Food Contact): 02402, 02407, 020..., 021..., 022..., 024..., 027...
<u>SUPER PRODUCTS COMPANY</u> <u>CINCINNATI, OHIO</u> Boning Table: SSBT Chiller: Super S/S Mixer: 10025 Table: SST-... Hog Viscera Inspection Table: H.V.I.C. Blender-Mixer: "Salco" PMB-... Belt Conveyor: SBC Conveyor: PC-SST	<u>SAMI SVENSEN LTD.</u> <u>CHICAGO, ILLINOIS</u> Inscra-Matic Casing Sizer: I	<u>TACONIC PLASTIC, INC.</u> <u>PETERSBURG, NEW YORK</u> Belt Teflon Coated: 27-200
<u>SUPERIOR FABRICATION</u> <u>FORT WORTH, TEXAS</u> Lazy Susan: LS-... Conveyor: OC-... Boning Table: BC- Stationary Boning Table: SSSBT Trimming Table: SST Double Station Boning Table: SSDSBT	<u>SWAN ENTERPRISES</u> <u>ST. CLOUD, MINNESOTA</u> Oil Gland Cutter: OGC-I	<u>TARAS, INCORPORATED</u> <u>CORNELIA, GEORGIA</u> Meyn Broiler Unloading Station: BU- Meyn Eviscerating Machine: Apollo 72 (Manual positioning of viscera for inspection necessary) (Surfaces of machine contacting carcasses must be sani- tized between each use with 180° F. water or
<u>SWECO, INC.</u> <u>LOS ANGELES, CALIFORNIA</u> Vibro-Separators: LS...S... SS...S..., LS...S...CD, SS...S...CD, LS...S...PF, SS...S...PF, US 48		
<u>SYLVANIA ELECTRIC PRODUCTS, INC.</u> <u>DANVERS, MASSACHUSETTS</u> Germicidal Lamps, Non-ozone: G8T5, G15T8, G30T8		

Manufacturer or Distributor and Type and/or Model

20 ppm residual chlorine
at point of use.)
Meyn Disc Picker: JMKD-60
Meyn Poultry Scalders: MSC-7
Meyn Automatic Bird Counter:
BC-100

TASTECH, INC.
FOUNTAIN VALLEY, CALIFORNIA
S/S Belts (food contact):
MT1-1, MS5-2, MS5-3, MS1-5,
MS1-6, MS5-7, C1-8

TAYLOR INSTRUMENTS, DIVISION OF
SYBROON, ROCHESTER, NEW YORK
Liquid Level Transmitter:
300T Series

TEC, INC., IL
vacuum Packaging Machine:
TEC-2001 SRH, TEC-4000

TEC, INC., IL
vacuum Packaging Machine: CB-R
TEC-1001
Infeed Conveyor: 2000

TECHCO2 SYSTEMS CORPORATION
ATLANTA, GA
Freezer Tunnel CO2: ST-30-10-1
Ravioli Filler Former:
ARM-051

TECHNO-DESIGN, INC.
GARFIELD, NEW JERSEY
S/S Boning Cone Stand: 2

TECHNOLGY SALES, INC.
CHATTANOOGA, TENNESSEE
S/S Boning Cone Stand: 2

TECHRON ENGINEERING
IRVINE, CALIFORNIA
Conveyor w/Metal Detector:
1000M

TECKTON, INC.
WALTHAM, MASSACHUSETTS
"Cryo-Food" Liquid Nitrogen
Freezer: CF-1

Loader & Unloader for Cryo-Food
Freezer: PU-CF-1
"Cryo-Food" LN2/CO2 Freezer:
CF-0.5

TEE-PAK INC.
CHICAGO, ILLINOIS
Casing Sizer
Beef Stick Reeler: BR-7729
Automatic Meat Stuffer: FUT-...

TEKNOR APEX COMPANY
PANTUCKET, RHODE ISLAND
Cutting Boards: "Sani-Tuff" H,
"Teknaptop"

TELE-SONIC TRESPOTT
LONG ISLAND CITY, NEW YORK
Paramatic Sealer: 1517

Bagger: 26-MB
Wrapping Machine SW-80

T.E.M. MFG. CO.
BLUE ISLAND, ILLINOIS

Conveyor: 9471

TEMPCO MACHINE AND DESIGN, INC.
RIVERSIDE, CA
Convection Broiler: CB-3448

TENNYSON FOOD EQUIPMENT AND
STORAGE, INC.
CLEVELAND, OHIO
Sauce Depositor: S-335
Cheese Applicator: A-380

TEXAS AMARILLO SYSTEMS CO.
AMARILLO, TEXAS
Horizontal S/S Surge Bin: TB-1,
TB-1A

THIRY-KONDOR
WINNSBURG, OH
Patty Former: 1500
THOMPSON-CHEMIREX
ERIE, PA
Sanitary Pump & Mixer:
STS, STMS, SBTS-.

S/S Shroud Pin Tank: PC-108
Edible Surge Bin: ESB-I
"Tasco" Hide Side Puller:
SPH-109
Viscera Table: VT-102
Automatic Head Hold Device:
ATHD-111
Hydraulic Cheek Puller:
CMP-097

THAYER SCALE/HYER INDUSTRIES INC.
PENNSYLVANIA
Bridge Breaker Bin Discharger:
BTU-... S.M.

THERM-ICE CORPORATION
PHILADELPHIA, PENNSYLVANIA
CO2 Distribution Cone (Use
with an acceptable hood and
exhaust system): TI-600

ATHERMALJET LTD.
DIVISION GROW GROUP INC.
LOUISVILLE, KENTUCKY
Thermal Jet Cooker: 1000 A
Cooker Thermodyne: THS-..

THERMODYNAMICS CORPORATION
BROKEN ARROW, OKLAHOMA
Pallets (Plastic): TR-048040-M,
TR-048040-MS

THIELE ENGINEERING COMPANY
MINNEAPOLIS, MINNESOTA
Placing Machine (Paper):
108 & 212, 408

Manufacturer or Distributor and Type and/or Model

<u>THOMPSON-CHEMIREX ERIE, PA</u>	EN1200, EN1201, Z9101, Z9102, Z986-L, Z986-RP	Interleaver Machine: 779, 1430 Slicer/Slicer: 770, 775 Toby Dropper: 703-D Scalers: 670-A, M-T, AR Beef Jerky Conveyor: 820 Conveyors: 810/815, HRA-..., MRA
<u>THIRY-KONDOR ENGINEERING & MACHINE CO., BROADVIEW HEIGHTS, OHIO</u>	Sausage Cutter: 4003	Slicer/Conveyor: 400 Rotary Patty Stacker: 880 Bacon Sheeter: 920 Shingling Conveyor: 3105 Collater Auto Feeder: 3150, 3151, 3155 Slicer: 2600, 1750, 1050 Diverging Conveyor: 3104
<u>L. C. THOMSEN AND SONS, INC. KENOSHA, WISCONSIN</u>	(Press Tie) Unit Clipper Vac Machine: G with AZ4100, F with conversion kit 2132, F-A487LC, F-A487C, H with AZ2100L Clipper	TOKAI RUBBER INDUSTRIES, LTD. LOS ANGELES, CALIFORNIA Belt (Food Contact): "Vinystar"
<u>S/S Sanitary Centrifugal Pumps: 4, 5, 6, 8</u>	Tipper-Matic: A, V Vacuum Packaging Machine: ROTA-MATIC 111, 111, 111 Koma Tipper Clipper: KTC-I Kuko Clipper: KTC-I Stuff N' Clip: 101 LN2/CO2 Attachment for Clipper Vac Machines	TOKAI RUBBER INDUSTRIES, LTD. CHICAGO, ILLINOIS Belts Food Contact: New Clestar HQR-082NS, HQR-123NS, HQR-0820R, HQR-1230R, HQR-082HR, HQR-123HR, HQR-123C
<u>THURNE ENGINEERING COMPANY, LTD. NORWICH, NORFOLK, ENGLAND</u>	Checkweigher Conveyor: IMS-127 Infeed Conveyor: IN-83 Marshalling Conveyor: SY-83 Slicer: 110-84	TOLEDO SCALE DIV. OF RELIANCE ELECTRIC CO. WORTHINGTON, OHIO Bench Scales: 1070, 2020, 2061, 2071, 2081, 2091, 2072, 2082, 1071, 1072, all w/S/S platform and a stand Bench Arteria Pump Scale: 2052 w/S/S platform and a stand Portable Scales: 2120, 2181, 2481, 2881, 2182, 2822, 2084, 2184, 2086, 2186, 2886, all w/S/S platform and a stand Net Weight Scale: 3011, 3012, 3021, 3031, all w/S/S plat- form and a stand Fan Scale: 3111, 3180, 3700, 3710, 3720, all w/S/S plat- form and a stand Beam Scale: 4180 w/S/S platform and a stand
<u>THURNE ENGINEERING LISLE, ILLINOIS</u>	Meat Pro Patt Former: 170 Automatic Checkweigher: PCW-84 Twinned Twin Singe Make Weight Conveyor: TTSM-1 Manual 2-Tier Storage Conveyor: 40000	TIPPER TIE, INC. APEX, NORTH CAROLINA Vacuum Packaging Machine: Chamber Rota-Matic Casing Stuffing/Clipper System: RS-4201 Horn Module: TA-1329
<u>TIGERFLEX CORPORATION ELK GROVE VILLAGE, ILLINOIS</u>	Material Handling Hose (Food Grade): Series WT, FT	E. H. TICHENER & COMPANY BINGHAMTON, NEW YORK (Poultry) Shackle: 1727 Combination Shackle: 1452, 1535 Evacuating Shackle: 1450, 1436, 1451, 5500
<u>TIPPER TIE DIVISION UNION, NEW JERSEY</u>	Doubtle Clipper: D-1137B, D-187 Clippers: G-107-L, A-117-L, C-187-L, A-187-LC, F-486-L, C-200-L, F-186-L, C-186-L, C-486-L, 280L, R590, C487L, Z2105, Z2110, Z2111, Z2115, Z3110, Z3111, Z4119, Z4201, Z4135, C-86-RP, A-87C, AZ2295A, AZ2495A, AZ2590A, Z3207, Z4122, Z4124, Z4125, Z4126, Z4127, Z4128, Z2207,	TOBY ENTERPRISES SO. SAN FRANCISCO, CALIFORNIA Slicers: 480-H, 500, 600, 600D, 700, 500A, 600A, 700A, 2100-5, 600B, 2100A-..., 2100-5D

Manufacturer or Distributor and Type and/or Model

Pre-Pack Scales:	8001, 8300, 8301	<u>TON-TEX CORPORATION</u> <u>PARAMUS, NEW JERSEY</u>
Checkweigh Scale:	9459, 9460, 9463	Belts, Food Contact: White, 2 & 3 Ply "Special" Polymaster; White, 2 & 3 Ply "All Temp" Polymaster; 3 Ply "Standard" Polymaster; White, 4 Ply, "Sidewall"; Tan, 4 Ply, "Sidewall"; 3, 4, & 5 Ply, "Standard" Purotex; 3, 4, & 5 Ply "Heavy" Purotex; 3 Ply, "Heavy" Polymaster; 4 Ply Heavy Pur-O-Tex Teflon Coverc; 3 Ply
Combination Bench Scale:	9869	Heavy Poly-Master Belts (Fully Packaged Product): Grid Tread, 3 Ply "Standard" Purotex; Grid Tread, 3 Ply "Heavy" Purotex; Grid Tread, 4 Ply "Heavy" Purotex (belts with cotton carcasses must have edges sealed with an acceptable compound.)
Micro-Scale:	3165	<u>GIACOMO TORESANI S.P.A.</u> <u>MILAN, ITALY</u>
Micro-Scale, w/S/S Platter Cover:	3185	Tortellini Machine: MT 265A, MT 135A, MT 8A, MT 10A Sheeter Kneader: SFA-415A, SFA/300A, SFA/600A, SFA/610A, SFA/140
Food Choppers:	5324-S, 5460-S, 5522-S	Ravioli Machine: MR 265A, MR 135A, MR 540A, RR-230 Lasagne, Cannelloni, Manicotti: LC/200/3 Mixer: N-100
Slicer:	5410A-DA, 5402-DA, 5405-DA, 5406-DA	<u>TOMCO EQUIPMENT COMPANY</u> <u>LOGANVILLE, GEORGIA</u> Snow Applicator T/B Applicator: 6A....., 6B...., 6B CO2 Snowing Hoods: K-503 Wall Mounted CO2 Snowing Hoods w/Exhaust System: 504 CO2 Snowing Horn (For demon- stration purposes only--ade- quate ventilation must be provided): 5 Dry Ice Extruder: DE-79-RB
Hanging Scale:	2110DA Saws: 5201-DA, 5206-DA, 5207-DA, 5208-DA, 5300-DA, 5301-DA, 5302-DA	<u>TORSION BALANCE COMPANY</u> <u>CLIFTON, NEW JERSEY</u> Table Scale: TO-SS
Wrapping Machine:	30, 32, 640, T-14	<u>TOTAL FILTER TECHNOLOGY, INC.</u> <u>HARVARD, MA</u> Filter: 5C10A
Micro Scales S.S. Platter w/ Molded Plastic Housing:	3165, 3185	
Bench/Portable Scale:	2085	
S/S Bench/Portable Scale:	1985	
S.S. Weigh Plate Scale:	2300	
Stainless Steel Bench Scales:	1985, 2095, & 2185	
Scales:	8420, 8421, 8430, 8213	
Stainless Steel Bench/Portable Scale:	2095	
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TOTE SYSTEMS

BEATRICE, NEBRASKA

Tote Bins, Dry Products Only:

311501

Tilt for Tote Bins: SHGA

TOWNSEND ENGINEERING COMPANY

DES MOINES, IOWA

Belly Skinner: 800, 800-S, 900

Membrane Skinner: 66-A, 720,

720A, 720PA

Peeler: Ranger-Apollo, Ranger-

Calisto

Frank-A-Matic Machines: DB-1,

DB-2, DB-3, DB-4, DB-4A, DB-6A

Utility Pork Skinner: 400,

500

Ham Fatter Attachment: 12

Ham Skinner & Fatter: 412

Ham Shank Skinner: 400-S

Butt Fatter Attachment: 22,

23

Butt Skinner & Fatter: 422

Pork Cut Skinner: 35-A

Ham Fatter Attachment: 46-A

Liver Loaf Fat Attachment: 38-A

Continuous Jowl Slasher/Skinner

w/Sanitizing System: 914/21

Sterilizing Hood Attachment: 20

Liver Loaf Attachment For Model

800 & 814 Bacon Skinner: 16S,

16D

Turnover Attachment for Model

800 Bacon Skinner: 18

Membrane Skinner: 600, 700,

700A, 700AP

Picnic & Ham Shank Skinner: 35

Pan & Screen

Injector: 190, 1200, 1400

Slasher & Skinner (Not to be

used for slashing jowls):

814, 814-S, 914

Sanitizer for Slasher &

Skinner: 21

Brine Filter: 9, 10

Take-Away Conveyor: 19

Link Separator: 2000

Bacon Skinner: 9700

Automatic Injector: 1450

Manufacturer or Distributor and Type and/or Model

<u>Filter System:</u> 11 Link Separator, 2020	<u>TRIDYNE PROCESS SYSTEMS</u> <u>SOUTH BURLINGTON, VERMONT</u> Weighing System, F108	<u>UHRDEN, INC.</u> <u>SUGAR GREEK, OHIO</u> Cart & Drum Dumper: TD-F, THD-F, TC-F	<u>U</u>
<u>TRAULSEN AND COMPANY</u> <u>COLLEGE POINT, NEW YORK</u> Refrigerator: DR-ADR3-32WUT Flash Freezer: GLT-132-WUT-FF	<u>TRIGON PACKAGING CORPORATION</u> <u>REDMOND, WASHINGTON</u> Vacuum Packaging Machine: FIP-50X70 W3		
<u>TRAYCO, INC.</u> <u>LAPER MICHIGAN</u> Karttub: 6901 Tub: 6911 Aero-Tote Tub w/Drain: 6921 Aero-Tote Lid: 6922 Pallet: 6923	<u>TRI-METALIST, INC.</u> <u>ALSIP, ILLINOIS</u> Incline Screw Conveyor: TM-2000 Meat Scales and Bagger: EM-6500 Conveyor: TM-2500 CO2 Distribution Cone (use with an acceptable hood and exhaust system): TI-600	<u>UNARCO FOOD HANDLING DIV.</u> <u>SANTA FE SPRINGS, CALIFORNIA</u> Meat Preparation Tables: NMT-(. . .) Boning Tables: NBT-(. . .) Trim Tables: NTT-(. . .) Meat Lug: CSL-8 S/S Tables: SSBT- . . . , SST- . . . , SSMT- . . . , SSTS- . . . , SSTS- . . . , Plastic Meat Lug: CSL-8 Plastic Product Platters (Trays): CSP- . . . W	
<u>T.R.C. (TECHNOLOGY RESEARCH COMPANY)</u> <u>HARRISONBURG, VIRGINIA</u> Save-Sight Activated Valve: 10DC-5	<u>TRITIAUX</u> <u>FLEURUS, BELGIUM</u> Agitated Tank Mixer: CRI-3000 - . . .	<u>S/S Ledge Tray Cart:</u> WLS, NLS Cart: NCD- . . . H Carts: NKC, NLD S/S Meat Trays: DSS- . . . , DSS- . . . Carts: NKW- . . . SU, NKW- . . . KD Lugs: PLG- . . .	
<u>EQUIPMENT</u> <u>ROCKFORD, ILLINOIS</u> Revolving Tray Oven: HD-DA- 0D	<u>TURBO REFRIGERATING COMPANY</u> <u>DENTON, TEXAS</u> Ice Maker: BAR-56, BF285CA Ice Machines: BF-R, BF-SC, BF-SCA, BF-SCAR, BAR- BAR- . LR, SBF- R, SBF-SC, SBF- . SCA, SBF- . SCAR, SBAR- . . SBAR- . LR Ice Rakes: 202- Plate Chillers: HTD-	<u>UNIFLOW MANUFACTURING COMPANY</u> <u>KOLD-DRAFT DIVISION</u> <u>ERIE, PENNSYLVANIA</u> Bin Extension Sleeves (Add-on): GBN-210-S/S, GBN-290-S/S, GBN- . . . -S/S Ice Cube Machines: GT301A-S/S, GT301W-S/S, GT401A-S/S, GT7AN2-S/S, GT7WN2-S/S, GT-401W-S/S, GT401R-S/S, GT-402A-S/S, GT402W-S/S, GT503A-S/S, GT503R-S/S, GT603A-S/S, GT603W-S/S, GT603R-S/S, GT401A-S/S, GB401R-S/S, GB402W-S/S, GB402R-S/S, GB503A-S/S, GB503W-S/S, GB503R-S/S, GB603A-S/S, GB603W-S/S, GB603R-S/S,	
<u>TRIANGLE METALS INC./FISH OVEN</u> <u>CHICAGO, ILLINOIS</u> Rotary Cup Filler: DR-1 Form Fill and Seal Machine: S-71PD	<u>TUTHILL PUMP COMPANY</u> <u>CHICAGO, ILLINOIS</u> Hopper Pump (Urich): W/316-S/S S/S Sanitary Pumps: 5A., 10, 16, 25A., 65, 125		
<u>TRIANGLE PACKAGING MACHINERY CO.</u> <u>CHICAGO, ILLINOIS</u> Rotary Cup Filler: DR-1 Form Fill and Seal Machine: S-71PD	<u>TYSON METAL PRODUCTS</u> <u>PITTSBURGH, PENNSYLVANIA</u> Polycuiseur Convection Oven: 635		
<u>TRI-CANADA, INC.</u> <u>BUFFALO, NEW YORK</u> S/S Kettles: T0-150, T0-200, T0-250, T0-300, T0-400 Cover: TLC-C2800-4047 Chute: TLC-2800-4048 Basket: C-2800-4049-R1-R2 S/S Rotary Pump: ND			

GB1003A-S/S, GB1003W-S/S, GB1003R-S/S, GB1204A-S/S, GB1204W-S/S, GB1204R-S/S, GB1205A-S/S, GB1205W-S/S, GB1205R-S/S, Ice Storage Bins: GBN-240-S/S, GBN-310-S/S, GBN-450-S/S, GBN-550-S/S, GBN-740-S/S, GBN-760-S/S, GBN-1200-S/S, GBN-1800-S/S, GBN-...-S/S, GBN-...-S/S, GTN-200-S/S, GTN-350-S/S, GTN-480-S/S, GTN-130-S/S, GTN-...-S/S	PVK 200 CXC, PVK 250 CXC, PVK 90 MSKYFS, PVK 90 CT, PVK 125 CT Belting: RL-PVC-...-PCXBB, RL-TPU-...-PCXBB Belt (Food Contact): White PVK...CXC, FR/OR/SC	<u>USAC TRADING CO.</u> <u>COLD SPRING, KENTUCKY</u> Vertical Hog Skinner: VSM-100 <u>UNION STEEL PRODUCTS</u> <u>ALBION, MICHIGAN</u> S/S Conveyor Belt: Tv-Matic S/S Dough Trough: Series 3400 & 400
UNILOK, BELTING DIVISION OF GEORGIA DUCK & CORDAGE MILL, SCOTTDALE, GEORGIA (Belts with cotton carcasses must have edges sealed with an acceptable compound.)	Emulsifier (Microcut): MCH-D-30, MCH-D-60, MCH-D-100, MCV-12-B Sizer: 400-B, G, 405 Wrapping Machine (Tite-Wrap): D, NP PCXMSK, PVK 80 PCXMSK, PVK 90 PCXMSK, PVK 120 PCXMSK, PVK 150 PCXMSK, PVK 100 CT, PVK 120 CT, PVK 150 CT, PVK 75, V 100, V 200, V 300, VK 90 PCXMSK, VK 120 PCXMSK, VK 150 PCXMSK, VK 200 PCXMSK, PVK 100 PCXMSK, PVK 180 PCXMSK, PVK 225 PCXMSK, PVK 900 PFC Belts (Packaged Product Only) White, Tan, Mint, Green: PVK 80, PVK 100, PVK 120, PVK 150, PVK 225, PVK 350, PVK 470, PVK 610, PVK 750, PVK 1010, PVK 1210, PVK 100 FSXFS, PVK 120 FSXFS, PVK 150 FSXFS, PVK 100 MRTXFS, PVK 120 RIXFS, PVK 150 MRTXFS, PVK 100 CTXFS, PVK 120 CTXFC, PVK 150 CTXFC, PVK 100 RTXFC, PVK 120 RTXFC, PVK 150 RTXFC, VK 90, VK 120, VK 150, VK 200, VK 250, VK 300, VK 400	<u>UNIROYAL, INC.</u> <u>MIDDLEBURY, CONNECTICUT</u> Belts (Food Contact): Little Giant, White, Black, Tan, Green, Burnt Orange. Food Flex, White, Black, Tan, Green, Burnt Orange. Food Flex II, White, Black, Tan, Green, Burnt Orange. Us Flex, White, Black, Tan, Green, Burnt Orange. General Purpose, White, Black, Tan, Green, Burnt Orange. (Belts with cotton carcasses must have edges sealed with approved sealant.)
UNIMACO INC. MANHASSET, NEW YORK Emulsifier (Microcut): MCH-D-30, MCH-D-60, MCH-D-100, MCV-12-B Sizer: 400-B, G, 405 Wrapping Machine (Tite-Wrap): D, NP PCXMSK, PVK 80 PCXMSK, PVK 90 PCXMSK, PVK 120 PCXMSK, PVK 150 PCXMSK, PVK 100 CT, PVK 120 CT, PVK 150 CT, PVK 75, V 100, V 200, V 300, VK 90 PCXMSK, VK 120 PCXMSK, VK 150 PCXMSK, VK 200 PCXMSK, PVK 100 PCXMSK, PVK 180 PCXMSK, PVK 225 PCXMSK, PVK 900 PFC Belts (Packaged Product Only) White, Tan, Mint, Green: PVK 80, PVK 100, PVK 120, PVK 150, PVK 225, PVK 350, PVK 470, PVK 610, PVK 750, PVK 1010, PVK 1210, PVK 100 FSXFS, PVK 120 FSXFS, PVK 150 FSXFS, PVK 100 MRTXFS, PVK 120 RIXFS, PVK 150 MRTXFS, PVK 100 CTXFS, PVK 120 CTXFC, PVK 150 CTXFC, PVK 100 RTXFC, PVK 120 RTXFC, PVK 150 RTXFC, VK 90, VK 120, VK 150, VK 200, VK 250, VK 300, VK 400	<u>UNI SOURCE PACKAGING COMPANY</u> <u>DANIELSON, CONNECTICUT</u> Packaging Machine: P Formapack Machine: 330, 420 <u>UNITED INDUSTRIES INC.</u> <u>A.J. FISH OVEN COMPANY</u> Rack Oven: "Turbo-Flo" TFE	
CLIFTON, NEW JERSEY Single Beam Scale: 4801-S Dial Bench Scale: 6510-S, 6520-S, 4811-S, 4812-S, 4813-S Bench Weigh-O-Gram: 4832-S, 4833-S Vu-Weigh Scale: 6550-S, 6560-S Weigh-O-Gram Scale: 6570-S	<u>UNITED SCALES OF AMERICA</u> <u>CLIFTON, NEW JERSEY</u> Stuffing Horn Assembly: Automatic Sizer: "Shirmatic" 405H, "Shirmatic" 405K, "Shirmatic" 405S, "Shirmatic" 405SC, "Shirmatic" 600 High Speed Bagger: 912, 922 Bagger: 905	

Manufacturer or Distributor and Type and/or Model

<u>UNITED UTENSILS COMPANY</u> PORT WASHINGTON, NY	Hopper Bin: "Mule"- "Mule"-S.. Hopper Bin w/Stand: "Mule"-S.. Butterfly Valve: V-.. Rectangular Butterfly Valve: VR- ..	Plastic Rectangular Tanks (Natural Color): R-12x6, 12x12, 12x15, 12x24, 15x18, 15x24, 18x18, 18x24, Plastic Stock Pots (Natural Color): SP-5 Gal, SP-10 Gal Plastic Trucks (Natural Color): 37, 40, 72, 96, 144 Palletvat: 175, 200, 230, 260 S/S Trucks: 28, 28C, 19, 50,
<u>U.S. STEEL CORP.</u> PITTSBURGH, PENNSYLVANIA	Plastic Pail	Tote Box: TB Tote Box Cover: TBC
<u>UNIVERSAL PACKAGING, INC.</u> HOUSTON, TEXAS	Vertical Form, Fill and Seal Packaging Machine: Mark...-.	<u>UTILICON</u> FORESTVILLE, CALIFORNIA Turntable: STT Twin Turntable: TTT
<u>UNIVERSAL VACUUM SYSTEMS, INC.</u> LONG ISLAND CITY, NEW YORK	Vacuumizer: 1 Shrinker: SK-... Vacuum Clip Machine: VCK-....	<u>VAC-AIR INC.</u> MILWAUKEE, WISCONSIN Vacuum Lifting Machine Nozzle: DCV-1, DCV-2 Lung & Kidney Removal Nozzle: VA
<u>URSCHEL LABORATORIES</u> VALPARAISO, INDIANA	Tenderizer: T-T Slicer: CC, OV Slicer: S-A, IS-A (Slicer is not acceptable for processing hard frozen meats due to possibilities of metal contamination from broken blades.)	<u>U.S. STEEL SUPPLY, DIV. U.S. STEEL CORP., TAYLOR, MICHIGAN</u> S/S Belt (without hinge clips): Flex-Grid S/S Flat Wire Belts: USD-2 (1X1 Mesh), USD-3 (1/2X1 Mesh)
<u>UTENSCO</u> COMITROL (w/Impeller-60374): 3600	UTENSCO PORT WASHINGTON, NEW YORK S/S Stac-Pac Tub S/S Vertical Tanks w/o Agitator and/or Baffles: VT-... S/S Drums S/S Vertical Tank: VT-38 Plastic Cone Bottom Tank (Natural Color): CC-30 Gal, CC-55 Gal Plastic Cylindrical Tank (Natural Color): CF-5 Gal to CF-82 Gal	<u>UTENSCO CORPORATION</u> CHICAGO HEIGHTS, ILLINOIS Vacuum Cooker/Cooler: VCC-... <u>VAC PAC, INC.</u> BALTIMORE, MD Bag Sealer, "Microwelder" 1185
Comitrol (w/Accepted Impeller): 3640, 3660, 3675, 3630 Transverse Cut Slicer: "O" Bias Cut Slicer: "OC" Dicers-Not acceptable for processing frozen meats due to possibility of metal con- tamination from broken blades: G-A, H-A, L-A, GK-A, RA-A, SL-A, J-A, CD-A, GX-A	Plastic Drum (Natural Color): GP Plastic Drum Liner (Natural Color): TDL, SDL Plastic Pickle Tank (Natural Color): 100	<u>VALMEC INC.</u> FENTON, MICHIGAN Transfer Conveyors: 200, 201, 202 Take Away Conveyor: 203
Comitrol: 1300, 1500, 1800, 1400, 1700, 3000		

VALMONT CORPORATION
GRASS VALLEY, CALIFORNIA
 Food Processors, FM-...-T,
 CH-...-T

VAN'S INTERNATIONAL
SILVER SPRING, MARYLAND
 Low Voltage Electronic
 Stimulator: KO₂

Electric Stimulator: KO-1

VANMARK CORPORATION
CRESTON, IOWA
 Hydrolift (For Vegetables
 Only): 41

W. B. VAN NEST COMPANY
EXCELSIOR, MINNESOTA
 Conveyor: FHC1-...
 Boning Table: FHC-....

VARIAN COMPANY
PALO ALTO, CALIFORNIA
 Micro-Wave Oven: CSS-120-3000

VECTORS OF MADISON
MADISON, WISCONSIN
 Smokehouse Cooker: SH-.....

VELTEEN & PULVER INC.
CHICAGO RIDGE, ILLINOIS
 Conveyor: Linklok
 "Meshlok" 90 degree Power Turn:
 2447-MM, 2447-MM, ...,

3-Way Flex Conveyor: (Packaged
 Product Only) 2697-MM

VIBRA SCREW, INC.

TOTOWA, NEW JERSEY
 Vibrating Feeder: LBB-3-25

VI-CON, INC.
PORTLAND, OREGON
 Vibrating Conveyor: C-70

VICTOR BALATA TEXTILE & BELTING
CO., EASTON, PENNSYLVANIA
 Belts (Food Contact): Supreme-
 100, Lite-N-White, Poly-Tef,
 Style ROH, Style 100 Low
 Temperature, Style 1016 RT
 Belting With Ribs 1" apart,
 ROH Belting with Solid Molded
 Nitrile Cleat, PVC P-120
 Belts (Fully Packaged Product):
 Victor 475 White or Black,
 Victor Green Teflon, Multi-V,
 Victor LF, Victor Tan Incline,
 Victor Pyramid Rufftop
 Easton Whitecote, ROH Ruff
 Top, PT Ruff Top
 Belts (Fully Packaged Product
 and Dry Materials): Easton
 White Cotton, Palmetto (belts
 with carcasses must
 have edges sealed with an
 acceptable compound.)
 Belts (Food Contact): PVC-
 90-CFWX, PVC-120-CFWX, PVC-
 150-CFWX

VICTORY
PLYMOUTH MEETING, PENNSYLVANIA
 S/S Air Blast Freezer:
 RCIS-1D-S3, RCIS-2D-S3,

S/S Rapid Thaw-Storage Refri-
 gerator: TRIS-3D-S
 S/S Air Blast Freezer: BFIS-
 2D-S3

VIKING PUMP COMPANY
CEDAR FALLS, IOWA
 S/S Pump (Sanitary): AK-500,

AK-510, AK-4500, AK-4510,
 KK-500, KK-510, KK-4500,
 KK-4510, LL-500, LL-510,
 LL-4500, LL-4510

Stuffer Pump: LV-2522,
 LV-2523

VILTER MANUFACTURING CORPORATION
MILWAUKEE, WISCONSIN
 Nugget Ice Machine: VIM 25-RA

VNE CORPORATION
JANESVILLE, WI
 Butterfly Valve: A

VISKASE CORPORATION
CHICAGO, ILLINOIS

Bagger: 905A
 Sizer: 400-B, G, 405
 Wrapping Machine (Tite-Wrap):
 D, NP
 Bacon Slicer: Hylox
 Ham Stuffer: 700
 Freezer: Kryos
 Precision Sizer: 400-C,
 400 Series F
 Precision Sizer w/loop device:
 400 Series FL
 Liquid Nitrogen Freezer:
 CF-..., DFF26-Series
 Evacuator: 910A, 911
 Bagger: 900-A, 901, 902
 Poultry Bagger: 1200
 LN2 Batch Chiller: ...5,
 ...5S
 Bonewrap Dispenser: 980
 Stuffing Hovin Assembly: 500
 Automatic Sizer: "Shirmatic"
 405H, "Shirmatic" Shirmatic
 405K, "Shirmatic" Shirmatic
 "Shirmatic" 405SC,
 "Shirmatic" 405C,
 "Shirmatic" 600
 High Speed Bagger: 912, 922
 Bagger: 905
 Automatic Sizer: "Shirmatic"
 Series A, 404

VISUAL THERMOFORMING, LTD.
LACHINE, QUEBEC, CANADA
 Rotary Blister Sealer: M-2F,
 DS-4F, DS-6F, SDS-4F,
 ESDS-4F

VITA-AIRE PROCESS COMPANY
MILWAUKEE, WISCONSIN
 Ultraviolet Device: Lamps must
 be used in accordance with
 Part 7, para. 716(b) of the
 Meat and Poultry Inspection
 Manual.

Manufacturer or Distributor and Type and/or Model

<u>VOGT INC.</u> CLAWSON, MICHIGAN Ham Pumper: Comcure	Smokehouse: 380 Vacuum Meat Tumbler: 40, 50, 60 Sausage Link Cutter: 600 Smokehouse: "Premier" TR-2-..., TR-2-....	Food Steamers: VL, VL-A, VS-A Oven: ET8 Electric S/S Braising Pan: G-., E-..-. S/S Griddle: 9..-.L, 9...-R Steamer: SQ-24-2G S/S Mixer: FM-80T
<u>VOLPI AND SONS MACHINE CORP.</u> SOLBROOK DIVISION EAST FARMINGDALE, NEW YORK IMA TORTELLINI MACHINE: MGT 250	Tortellini Machines: MGT..P/..., AA.../Tortellini Machines: MGC..P/...; R/N...; Sheeter/Kneaders: SA..., CA...	<u>VOSS BELTING & SPEC. COMPANY</u> CHICAGO, ILLINOIS Conveyor Belt (Food Contact): 8-oz, 15-oz. Belts (Food Contact): Vosstex - 0902 TCP, 0903 TCP, 1504 F, 0902 P, 1202 P, 1203, P, VM90C.O.S. (Cotton carcass belts have edges sealed with approved sealant.) Belts (Packaged Product): Vosstex - 1502 WRT, 1503 WRT, 1503 NRT Belts (Food Contact): Exelon- Blue Max, White Max, D.U.1-C, M.U.2-C, M.U. 1-C
<u>VOLTIA INTERNATIONAL</u> LIGONIER, PENNSYLVANIA Belts (Food Contact): Volta-M, Red, Volta-W, White Belts (Food Contact): Volta - FH, White, Yellow Belts (Food Contact): Volta - FH, White, Yellow Belts (Food Contact); Volta-L (Brown), Volta-L (white) Belts (Food Contact): Volta L, LW, and MW	<u>VOTATOR DIVISION CHEMETRON CORP.</u> LOUISVILLE, KENTUCKY Heat Exchanger: Swept Surface Votator, Unit B: "Quiescent", Agitated Votator Gravity Filler: G-...-. Votator Turba-Film Processor: 42-216-401137-BO!	<u>WALKER STAINLESS EQUIPMENT</u> <u>COMPANY</u> , NEW LISBON, WISCONSIN Mixing Tank: 320 Gallons S/S Processing Tanks: PZ-...., PZ-CB-..., PZ-K-....
<u>VOLTARC TUBES, INC.</u> FAIRFIELD, CONNECTICUT	Ultra violet Lamps: G10T51/2L, G36T6, G64T6L, 782L20, G36T6L, G64T5L, 782L10, 782L30, (These lamps must be used in accordance with Part 7, paragraph 7.16(b) of the Meat and Poultry Inspec- tion Manual)	<u>VULCAN-HART CORP.</u> LOUISVILLE, KENTUCKY Griddle (Gas-Fired): Series 800 S/S Kettles: GL-.., GS-..., GT-..., EL-..., ES-..., ET-..., SL-..., SS-..., ST-
<u>VON OPEL CORP.</u> WESTFIELD, NEW JERSEY Drum Motor		<u>WARRICK EQUIPMENT COMPANY</u> CINCINNATI, OHIO Vertical Packaging Machine: G-IM Bulk Loader Attachment: 15-T Vertical Feed Frank Loader: G-..., L-..., N-..., W-..., P-..., Q-..., R-..., J-..., S-..., T-..., S/ Heavy Duty Gas Ranges: 1.78..., 1.78..- Open Top Ranges: PVC-3.-S/S, PVC-3.X-S/S, 6527-S/S S/S GAS Range: 1.7856A, 1.7854A, 1.7853-72A Vacuum Tumbler: 250
<u>VORTRON & ASSOCIATES</u> BELOIT, WISCONSIN Smoke Sticks Smokehouse "Premier": HL, TR, TR-2		<u>PATTY STACKER</u> : 07875 Frank Loader: W4-IM4 Tray Conveyor: 07978 Chunk Cutter: 15481

Manufacturer or Distributor and Type and/or Model

- Feed, Ram, and Indexing Conveyor:
08079
Liver Chunker: D2R
- WASHINGTON PACKAGING DIVISION OF CAM INDUSTRIES, INC.
"Versa Wrap" Packaging Machine:
3-... F
- "Versa Wrap" Wrapping Machine:
40
- "Form Wrap" Packaging Machine:
20
- WAUKESHA FOUNDRY COMPANY
"Sanitary Type" Pumps: ...DO,
...GI, ...TO, ...WR
...RF..., 60, 130, 134, 220,
320, 30, 34, 15, 224
Shear Pumps: SP-
Meter Flow Pumps: MFC-...,
AMF-
Colloid Mill: MS
S/S Sanitary Pumps: 12, 18,
22, 32, 62, 132, 222, 33,
133, 223, 323
- WEBLINE INDUSTRIES, INC.
SHREVEPORT, LOUISIANA
Conveyor: WS-...-
- WEIGH RIGHT AUTOMATIC SCALE CO.
JOLIET, ILLINOIS
Weigh Cell-Dry Product:
PMB-... (For dry product
only).
- WEIGH-TRONIX
FAIRMONT, MINNESOTA
S/S Bench Scale: BS-...A
Scale: S/S Over/Under: OU-200
S/S Scale: LC-200
- WEILLER & COMPANY
WHITEWATER, WISCONSIN
Grinder: 1162, 1666, 6, 7, 863,
868, 109, 1166, 1167, 16,
1668, 1612, 1675, 878
- Screw Conveyor: .SC
Mixer-Grinder: MG-878, MG-1109,
1109, SFG
Conveyors: .BC, .TC
Agitator Grinder: 1109AG, 878AG
Table: .CF, .CFT
Bone Collection Assembly: BCA
Mixer: M-...A
Automatic BCA Valve Assembly
(To be installed on an accepted
grinder.)
- Double Plate Assembly: DPA-...
Feed Screw Puller: FP-1000
Vat Dumper: WDL
Bone Collector: BCA-A
Screw Mixer: M16110
Screw Mixer/Grinder: M16110/SG
- WELDOTRON CORP.
PISCATAWAY, NEW JERSEY
Shrink Wrapper: 1451
Wrapping Machines: A44-P, A-12,
A50ST, A-40, 1501
S/S Automatic Shrink Packaging
Systems: 1662, 1663
Horizontal Wrapping Machine:
1472
Film Wrapper and Sealer:
6401-5 "L Series"
Automatic Infeed Conveyor: 244A
Wrapping Machine L Sealer:
6441-5
Wrapping Machine: 1651A, A448H,
A448N
Automatic Stretch Wrapper: A-4
Hi-Speed Stretch Wrap Machine:
2002, 2004
Wrapping Machine L Sealer:
6441A-5
Stretch Wrap Machine: 2132
- WELLS MFG. COMPANY
THREE RIVERS, MICHIGAN
Well saw (One Piece Blade): 404,
424, 444, 464
Saw: 504
- WEYERHAUSER COMPANY
ELGIN, ILLINOIS
"Corr-Vac" Vacuum Bag Sealer:
Mark I-..
- WHEELABRATOR-FRYE, INC.
MISHAWAKA, INDIANA
S/S Pumps: P-160-S, P-161-S

Manufacturer or Distributor and Type and/or Model

<u>WHIRLPOOL CORPORATION</u> ST. PAUL, MINNESOTA Ice Maker: CETH6AE, with Ice Bin: CECBSS	Spiral Freezer Conveyor: LSH-ST Metal Detector Conveyor: MD 1565	<u>WILKERSON CORPORATION</u> ENGLEWOOD, COLORADO Air Filters, microfilters: M55, M10, M26, M42
<u>I. J. WHITE</u> New York, New York Freezing Conveyors: 700	<u>WILDEN PUMP AND ENGINEERING</u> COLDON, CALIFORNIA Foodmaster Pump: M8/SP/FG/FG/FG	<u>WILLCOX & GIBBS INC.</u> NEW YORK, NEW YORK Spur Pallet: Non-Corral-Coded
<u>WHITE CAP DIV.</u> CONTINENTAL CAN COMPANY, INC. CHICAGO, ILLINOIS Capping Machine: VELJG, VELJU, VDMLG, VDMLHG, VELHG, VFLJG, VGLJG, 20R46A, 20R46B, 20R46C, 20R46D, 20R46E Cap Hopper: HP-11000, 6R17, 6R25, 6R26, 6R17-D Head Spacer (For product packed in brine or water only): 5R15	<u>WILDER MFG. COMPANY</u> PORT JERVIS, NEW YORK Portable Machine Stand: 175-179, 475-479	<u>DON WILLIAMS EQUIPMENT CO.</u> BELMONT, CALIFORNIA Bagging Machine: "Bag-it" PR-1
<u>WHITELEY'S ENTERPRISES INC.</u> COOKIT DIVISION WILSON, NORTH CAROLINA Cooker: OTC...TBW	<u>WILEYCO INC.</u> OTTUMWA, MASSACHUSETTS Automatic Batter Mixers: Series V, Series VI Series V Reserve Tank: 30U Reserve Tank Assembly: Series VI "Cryolator" Swept Surface Heat Exchangers: 3X6, 4.5X6, 5.3X6 Automatic Batter Mixers: Series V-PD, VI-HD	<u>WINGER-BOSS COMPANY</u> OTTUMWA, IOWA Conveyor Table: D-2772-3 S/S Mold: A-2480 Scaling Tank S/S Curing Vat: D-2600 Raw Material Bin: 2722 S/S Conical Hopper: C-2758, C-2758-2 Batching Conveyor: BC-... Conveyor: BC-... Breaking & Boning Table: B-..., BT-....
<u>WHITEY PROCESSING PACKAGING CORP.</u> NEEDHAM, MASSACHUSETTS Mesurelect Search Heat (For Metal Detection System): FD	<u>TONY WILEY COMPANY</u> DAWSONVILLE, GEORGIA Poultry Marination Tumbler: MT-100	Double Trough Conveyor: 2796 S/S Raw Material Bin: RBM-100, RBM-200, RBM-300 S/S Belt Breaking Conveyor: 2860 S/S Hindfoot Saw: HF-18 S/S Belly Roller: BR-... S/S Jowl Roller: JR-24 S/S Shoulder Saw: SS-29 S/S Circular Knife: FB-20 S/S Table: A, B, C, C-1, C-2 S/S Hog Head Spike Table: HST-... S/S Hog Head Spike Conveyor: HHSC-... S/S Eviscerator Conveyor: EC-... S/S Viscera Pan Inspection Conveyor: VPC-... with 180° F. water.)
<u>HERMAN WIEGAND GMBH</u> RASDORF, WEST GERMANY Loop Tying Machine: Hang fix B-20	<u>WILFAB METAL CORPORATION</u> ROCKY MOUNT, NORTH CAROLINA S.S. Table, WP...., EWP....SB, WP....SB S.S. Table w/Cutting Boards, WC...., WC....SB, EWC...., EWC....SB.	<u>WILCOX MFG. COMPANY</u> STOCKTON, CALIFORNIA Trough Conveyor: STC-0117 Flat Pan Conveyor: SFP-0117 Screw Conveyor: SSC-0119 Wire Mesh Conveyor: SWMD1-0117 Bean Hopper: BH-0119
<u>WILCOX MFG. COMPANY</u> NEEDHAM, MASSACHUSETTS Datacheck Checkweigher: 387932 Type DC 200		

Manufacturer or Distributor and Type and/or Model

- S/S Shoulder Saw: SS-29
 S/S Circular Knife: FB-20
 S/S Table: A, B, C, C-1, C-2
 S/S Hog Head Spike Table:
 HS1-...
 S/S Hog Head Spike Conveyor:
 HHSC-...
 S/S Eviscerator Conveyor:
 EC-...
 S/S Visceration Pan Inspection Conveyor: VPC-... (Sanitized with 180° F. water.)
- WIRE BELT COMPANY OF AMERICA
WINCHESTER, MASSACHUSETTS
 S/S Belt (Food Contact):
 Flat-Flex
 90° Turn Conveyor: FT-S
- WIRE CONVEYOR BELTS
EASTON, MARYLAND
 Dura-Flex Belt: M22 (For Packaged Product Only)
- WIRE MESH PRODUCTS, INC.
YORK, PENNSYLVANIA
 S/S Wire Mesh Belt:
 B-36-36-18-SS, B-42-27-14
- WIREMATION INDUSTRIES, INC.
LANCASTER, PENNSYLVANIA
 S/S Mesh Belts (Food Contact):
 PB-24-20-16, PB-36-20-12
 PB-36-30-16, PB-48-32-16
 PB-48-18-16, PB-48-48-19
 PB-60-60-18
- WISCO INDUSTRIES, INC.
OREGON, WISCONSIN
 Wrapping Machine: "Del-i-Wrap"
 630
- WIXON, USA, INC.
MILWAUKEE, WISCONSIN
 Sausage Dip Tank: DTC, DTS
- WOLFKING AMERICA, INC.
MONTEPLIER, VERMONT
 Grinders: C-400-2T-70SSBW,
 C-250-1T-7022BW, C-250-RSSBW,
 C-160-1T-72SSBW,
 C-160-Var-SSBW, Universal
 C-400, C-250
 "Wolfking" Single Shaft Mixer:
 "SSM-..."; Universal C-250
 "Wolfking" Twin Shaft Mixer:
 TSM-...
 Mixer/Grinder: 1000/160,
 1000/250, 1500/250, 2000/250,
 3000/250
 Lift: L10
 Constant Flow Device CFD.
 Automatic Bone Chip Eliminator:
 A/BES
- WOLFKING DANMARK, INC.
COLUMBUS, OHIO
 Automatic Bone Chip Eliminator:
 A/BES
- WOODMAN COMPANY, INC.
DECATUR, GEORGIA
 Clipper Packaging Machine:
 VGP-MP, VVF-MP, NW-MP,
 VGF-MP
 Packaging Machine: FWDP-8 (MP),
 FWDP-16 (MP), "Profi tmaker",
 PS-1025 V11-MP
- WORCESTER CONTROLS
WEST BOYLSTON, MA.
 Ball Valve: -WK4466.-...
 Ball Valve (3 Way):
 .TWK4466.-...-
- WORLD CONTAINER CORP.
EAGAN, MINNESOTA
 Collapsible Combo Bin
 (w/suitable liner):
 keeper II
- Horizontal Screw Conveyor: 250
 Vertical Screw Conveyor: 250
- "Loma" Metal Detector: 3S, 3F,
 3S-P
 Electrically Operated Diverter
 Valve: ARV-60, ARV-100
 Alpine Cutter: PB-50, PB-60,
 PB-80, PB-125, PB-200, PB-300,
 PB-500
 Alpine Clipping Machine:
 DK-1060
 Automatic Vacuum and Stuffer:
 "Alpina" KF-1140
 Piston Stuffer: "Alpina"
 EWF 30-1150
- WOLFHORN, NEW YORK
 "Loma" Metal Detector: 3S, 3F,
 3S-P
 Electrically Operated Diverter
 Valve: ARV-60, ARV-100
 Alpine Cutter: PB-50, PB-60,
 PB-80, PB-125, PB-200, PB-300,
 PB-500
 Alpine Clipping Machine:
 DK-1060
 Automatic Vacuum and Stuffer:
 "Alpina" KF-1140
 Piston Stuffer: "Alpina"
 EWF 30-1150
- WOLVERINE WORLD WIDE INC.
ROCKFORD, MICHIGAN
 Double Side Hog Skinner: VPS
 Single Side Hog Skinner: S20U
 Hog Skinner: VDS
 Flesher: P-278

Manufacturer or Distributor and Type and/or Model

WRAPPING MACHINERY CO.
FRANKSVILLE, WISCONSIN
Plastic Sealer: 4
"Pack-Rite" Meat Sealer: Poly-Motor-Jaw

YORK DIVISION, BORG WARNER CORP.
YORK, PENNSYLVANIA
Flake Ice Machine: DER-26F-D

Z

WRIGHT MACHINERY COMPANY, INC.
DURHAM, NORTH CAROLINA
Wright Counter: SS
Mon-O-Bag Weighing System: WM-S,
WNV-8
Mon-O-Bag Volumetric Filler:
WVF-S
Bag Forming and Sealing Machine:
BM-S

ZESTI SMOKE CROSSVILLE, TENNESSEE
S.S. Storage Tanks: LSBS-....

E. F. ZUBER ENG. & SALES
MINNEAPOLIS, MINNESOTA
Stuffer: "E-Z Pakmobile" SS-75,
SS-76 (Recirculated water replaced with fresh water every four hours and will contain no less than 20 ppm of residual chlorine at all times during operation.)

"EZ" Food Handling Cart: 1975
Automatic Stuffer (Water not to be reused): S.S.
S/S Cooker: EZ 76-SS
Brine Adaptor: 78, 780S
Stuffer: E-Z Pak Mobile:
P-83, S-83

E-Z Pak Portion Control Cover:
PC-83 (Recirculated water replaced with fresh water every 4 hours and will contain no less than 20ppm residual chlorine at all times during operations.)

Offal Handling Cart:
"E-Z" 1986

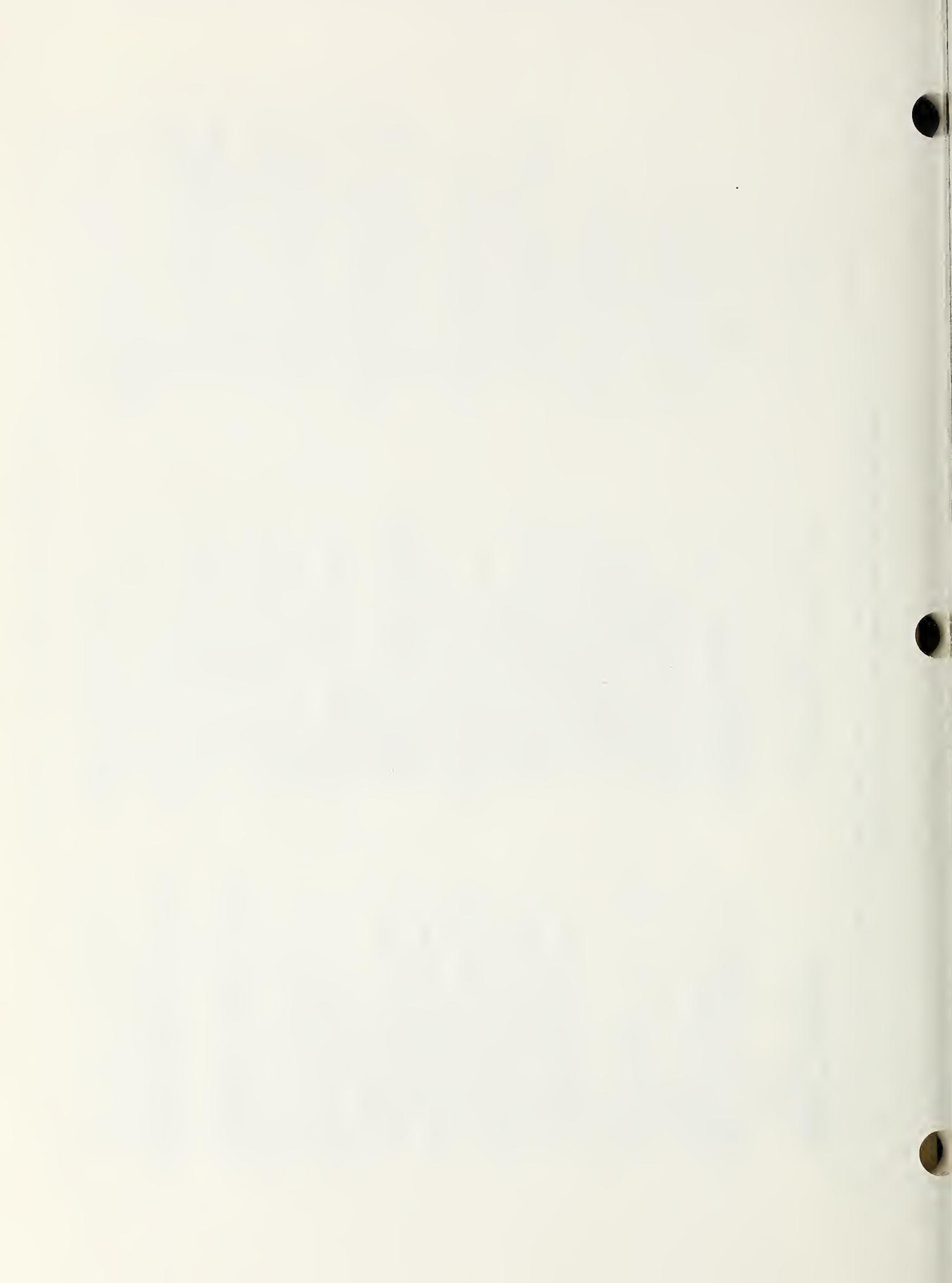
WYSSMONT COMPANY, INC.
PORT LEE, NEW JERSEY
Turbo Dryer: Q32-201

X

XACTIICS LTD.
SAIN T JOHN, NEW BRUNSWICK, CANADA
Insulated Poly Combo Bin: X-...

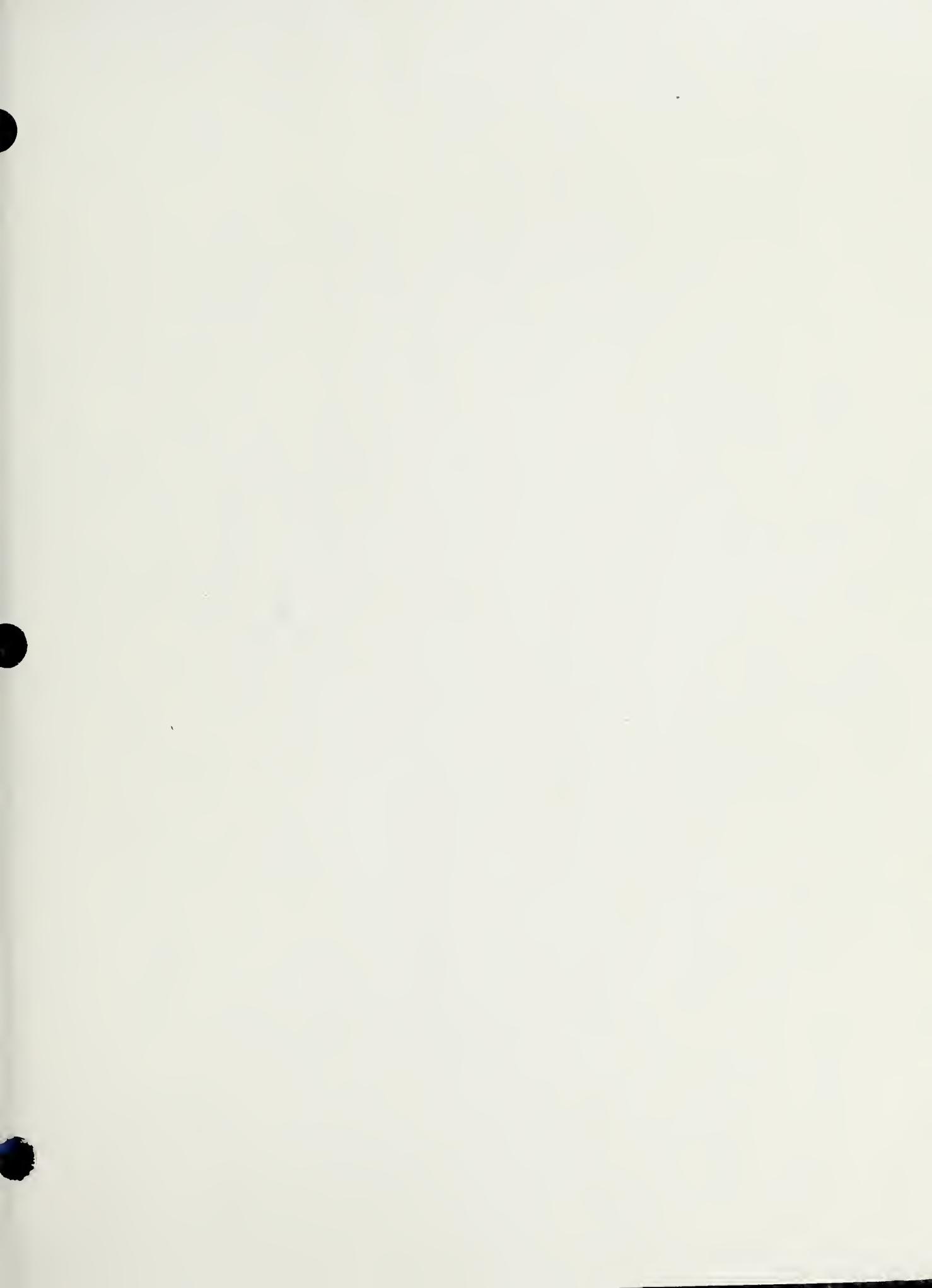
Y

INDUSTRIAL MARKETING INTERNATIONAL
SOUTH ORANGE, NEW JERSEY
Closing Machine: YR-SV









United States Department of Agriculture

Food Safety and Inspection Service

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